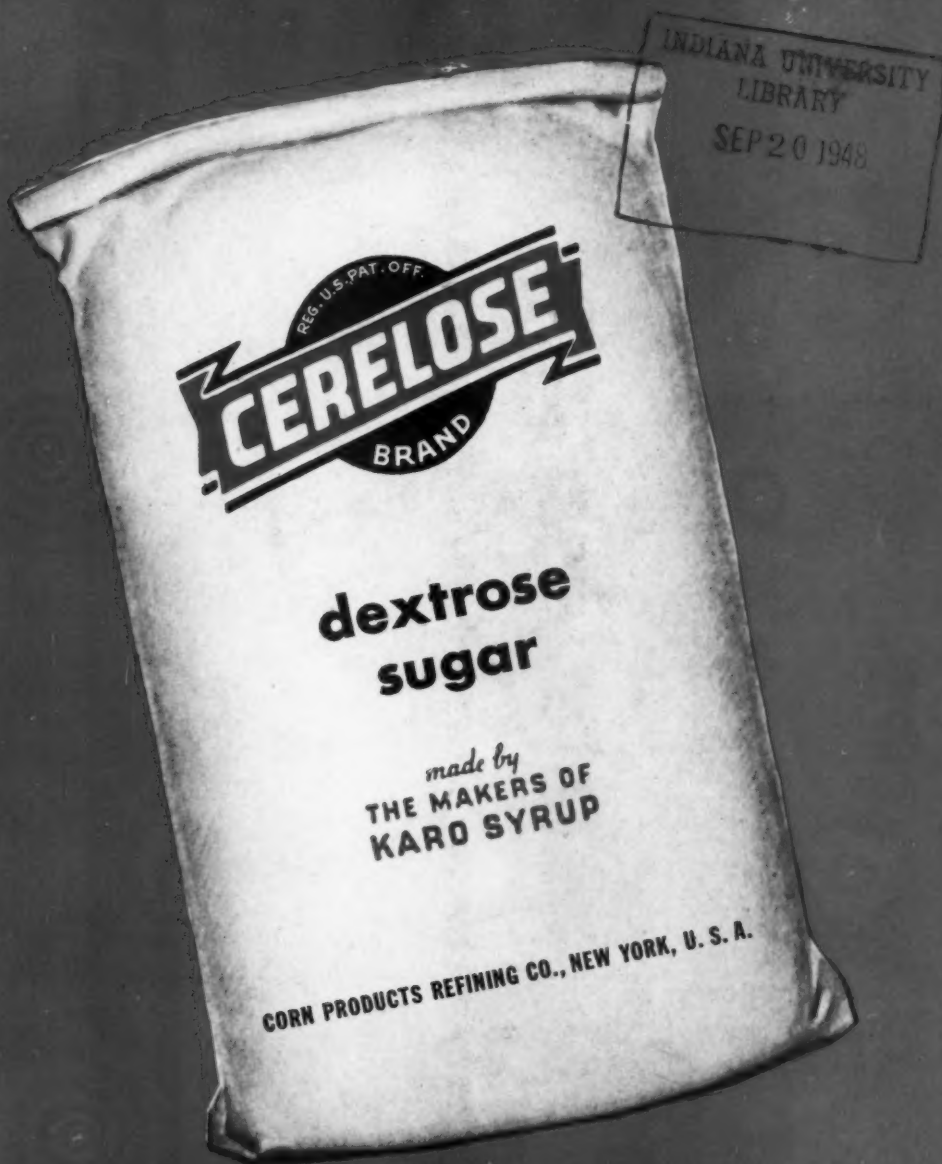


THE NATIONAL PROVISIONER

SEPTEMBER 18 • 1948

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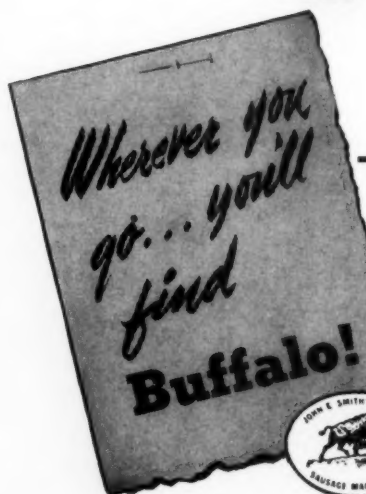


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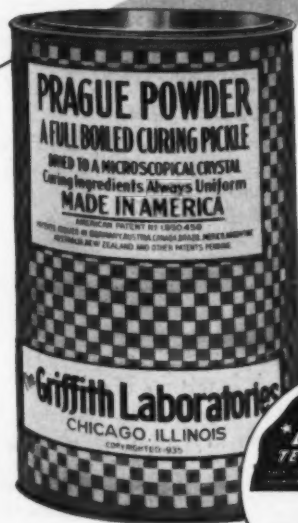
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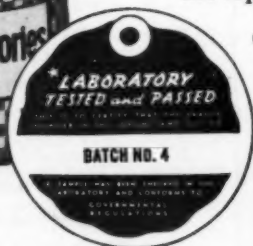
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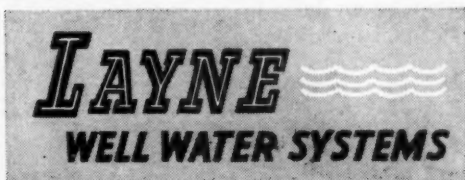
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Volume 119

SEPTEMBER 18, 1948

Number 12

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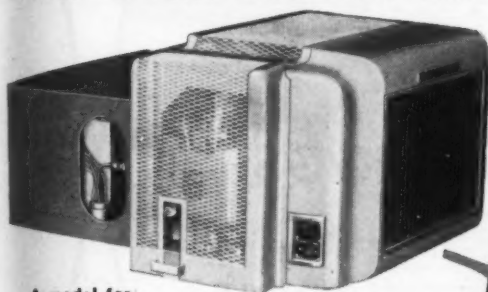
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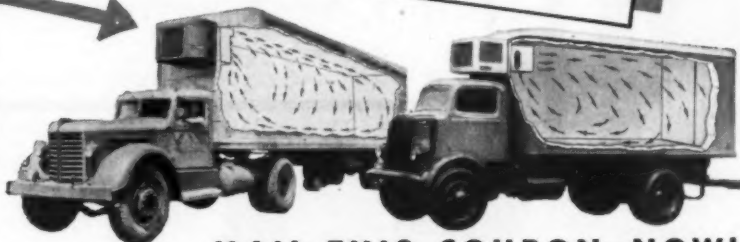
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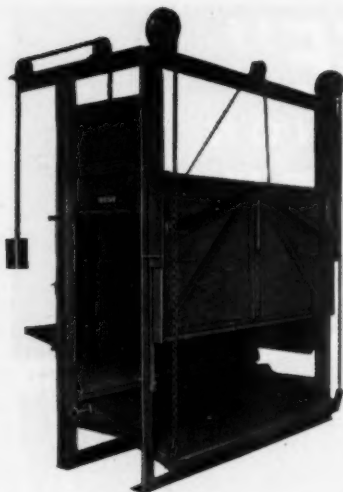
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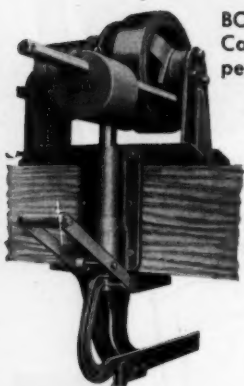
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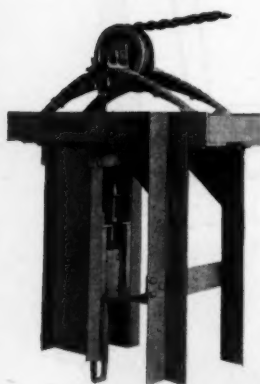
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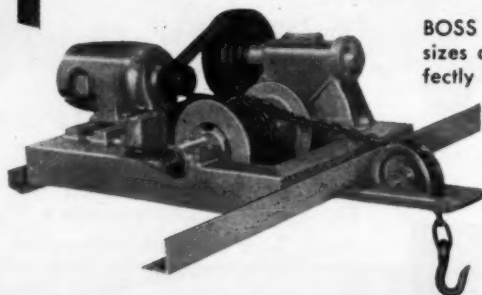
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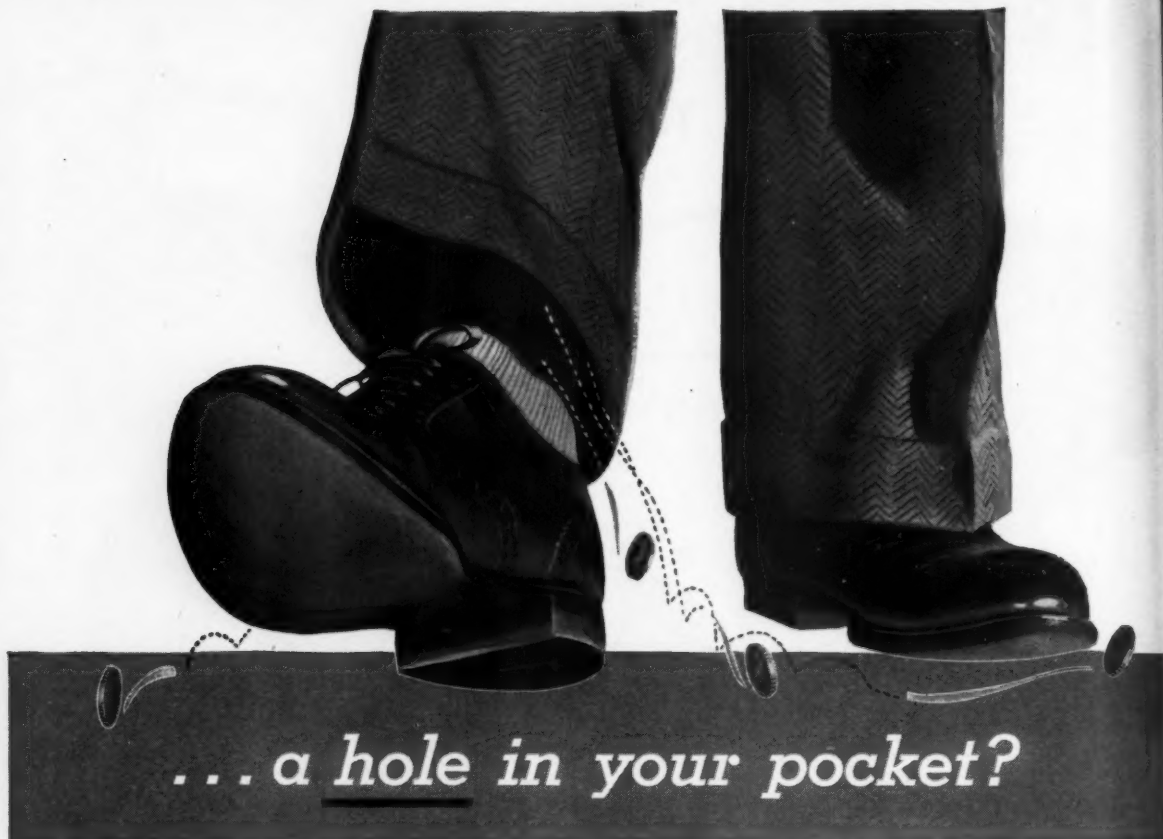
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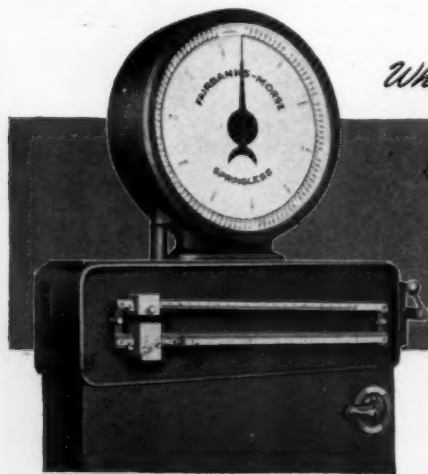


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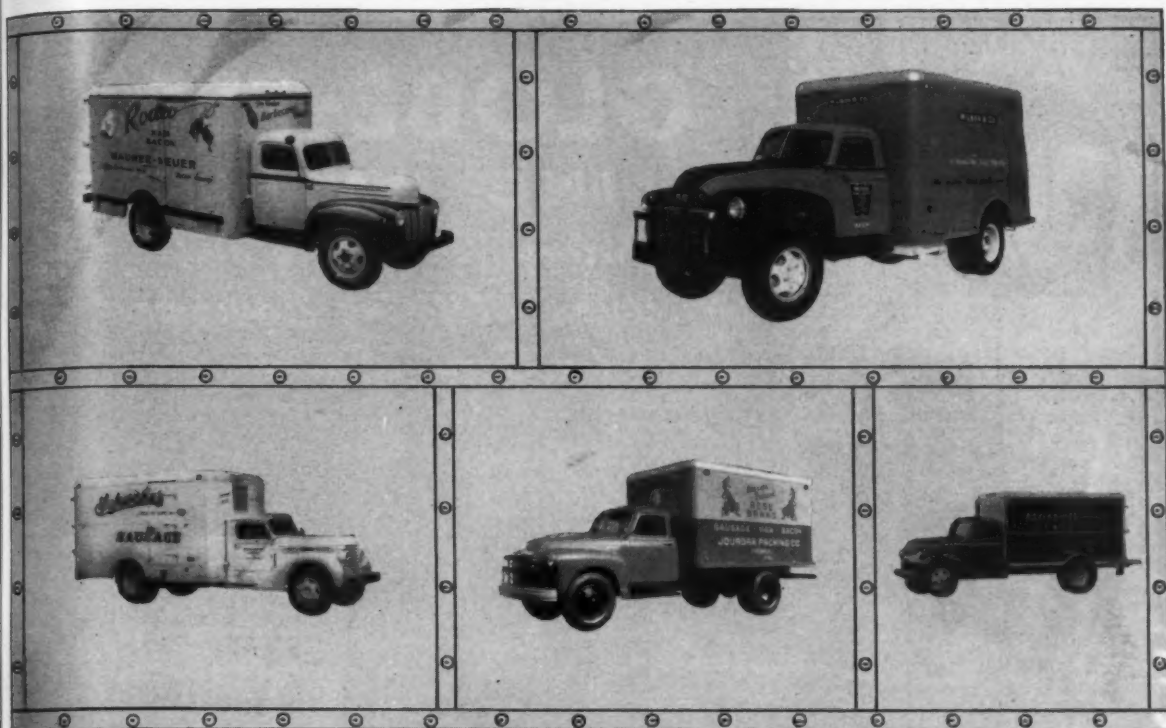
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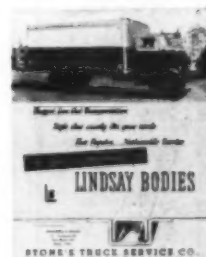
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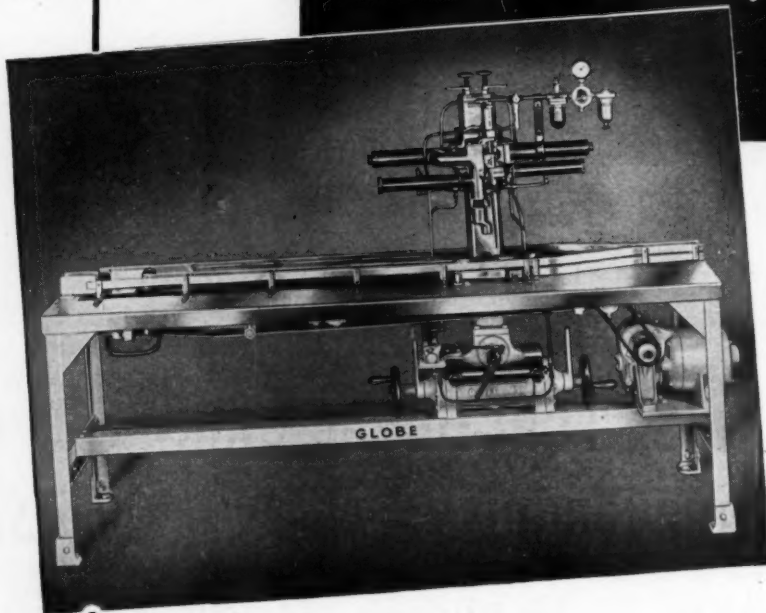
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Eastern Packers Group to Back Livestock Research

The Eastern Meat Packers Association will support a program of livestock research to be carried on at Purdue University to develop hog and cattle types best suited to needs of the eastern market, according to an announcement by Wilbur LaRoe, jr., general counsel for the association, made following a recent meeting in New York city.

The Purdue research group on the project will be headed by Dr. James R. Wiley, professor of livestock studies. The packers' committee is under the direction of Wells E. Hunt of John J. Felin & Co., Philadelphia. The association plans to project the program on a national basis.

During the meeting, packers condemned the government for restricting exports of edible and inedible fats. They contended that markets are being flooded with these commodities and, as a result, packers must cover losses by increasing meat prices.

EXPORT LICENSES

All export licenses issued by the Office of International Trade are now being validated by means of OIT's new validation stamp, the Department of Commerce has announced. Collectors of Customs have been notified that no license validated on or after September 1, 1948 will be acceptable unless it bears the new validation stamp.

The new stamp is a 3-color reproduction of the official seal of the Department of Commerce, together with the words "Office of International Trade Validated"; this is followed by the validation date in a fourth color. The date stamp consists of a letter (A or B) and five digits—the first representing the year, the second and third representing the month numerically, and the last two for day of the month.

WAGE-HOUR CHANGE DELAYED

Enforcement of revised overtime payment standards arising out of the "overtime-on-overtime" decision of the U. S. Supreme Court last June, will be delayed until the high court acts on a request for rehearing of the case, according to an announcement made this week by William R. McComb, Wage-Hour administrator. The revised standards were to have become effective this week under an order issued in July.

In putting off the effective date of the new standards, Administrator McComb said that the postponement is "simply an assurance that the government will not institute court actions on this one phase of the Fair Labor Standards Act until the Supreme Court disposes of the petition for a rehearing."

Anti-trust Suit is Filed Against Swift, Armour, Cudahy and Wilson

A CIVIL anti-trust suit against Swift & Company, Armour and Company, Wilson & Co. and the Cudahy Packing Co. was filed in the U. S. district court in Chicago on Wednesday of this week. The suit alleges that the four companies violated the Sherman anti-trust act by suppressing competition in the sale of meat and meat products. It asks that Swift and Armour each be divided into five separate companies and that Cudahy and Wilson each be split into two separate firms. In addition the complaint seeks injunctive relief.

Attorney General Tom C. Clark, in a statement announcing the suit, described it as "another in a series of cases instituted by the Department of Justice in furtherance of its program to free the production and sale of food and food products from monopolistic restraints." He added that "no avenue must be overlooked to prevent the basic necessities of life such as food from falling into the hands of monopolistic groups."

Executives of the four companies immediately denied the charges which they said had a "strong political flavor." They expressed confidence that they will be exonerated when all the facts are presented, pointing out that similar charges have been filed from time to time and have always failed when taken to court. The American Meat Institute called the suit "nonsense."

The firms were accused of suppressing competition in the sale of meat and by-products by such methods as: 1) controlling the supply of meat which each company obtains for sale by controlling the amount of livestock each will purchase; 2) utilizing uniform cost formulas for arriving at selling prices; 3) selling at "loading" rather than "delivered" weights, and 4) selling at substantially identical prices and terms.

A grand jury investigation of the meat packing industry was begun in Chicago last September. The jury questioned many packers and others connected with the meat packing industry but returned no indictment at the end of the investigation. It was dismissed in July, following indictment of eight Chicago dairies. However, the records of the grand jury are available to the Department of Justice.

The complaint charges that the four companies have combined and conspired to restrain and monopolize trade by "a continuing agreement and concert of action" among themselves, the substantial terms being that the defendants:

1) Will refrain from competing with

one another in the purchase of livestock by: a) regulating the total number of cattle and hogs purchased annually by each defendant at the major markets, direct buying points and elsewhere so that each will purchase relatively stable proportions, with respect to each other, from year to year; b) regulating purchase of cattle and hogs at the major markets, and of calves at Milwaukee, Wis., so that each buys a relatively stable percentage of the aggregate number bought by all defendants at each market, regardless of the numbers offered for sale and respective plant capacities; c) establishing direct buying points (other than at a slaughtering plant or near a public stockyard) at places not in the immediate locality of a direct buying point of another defendant, and d) paying substantially identical prices for livestock of similar species, grade and weight.

2) In regard to sale of meat, the four companies are alleged to: a) regulate the supplies of beef, pork and other products thereof that each will have available for sale annually so that each will sell quantities from year to year in relatively stable proportions, with respect to each other; b) to sell meat and meat products at substantially identical prices in the same sales area, and c) to sell meat and meat products under identical terms and conditions of sale.

3) Restrain competition from independents by formulating—and urging independents to follow—policies and practices identical to those followed by defendants in buying livestock, determining prices to be paid for livestock, ascertaining costs, distributing and selling meat and meat products and determining selling prices of meat and meat products.

4) Exclude independents from the meat packing industry by: a) purchasing independent companies in order to acquire their respective buying positions, with respect to the other three companies. (The complaint defined buying positions as the relationship between the number of a particular species of livestock bought by that company at public stockyards and the aggregate numbers of that species purchased by that company and the other three companies at such stockyards. It said that the relationship has been maintained over so long a period that the percentage has become recognized by the four firms as the percentage to which each is considered to be "entitled.") b) Resisting expansions of the buying positions of independent packing companies at public stockyards

where the four firms buy livestock.

Declaring that Swift & Company has not violated any law, Swift president John Holmes pointed out that "it is significant that the charges appear at the beginning of this fall's political campaigns. Apparently an attempt is being made to shift responsibility for inflationary price trends. Livestock and meat prices are governed by the interplay of competition—free choice buying and selling—between millions of consumers bidding for available meat supplies; thousands of meat packers and retailers who process, distribute and sell meat; and the millions of farmers and ranchers who produce livestock. Under these conditions no one can control either livestock prices or meat prices. The suit, of course, is an unproved charge, with strong political flavor. I am certain the company will be completely exonerated when all the facts are presented."

George A. Eastwood, chairman of the board of Armour and Company, declared:

"I can state positively that Armour and Company has not conspired with any competitors or any persons to divide available livestock receipts or sales territories or to fix prices. Similar charges have been made from time to time and they have always failed when taken to court. The most recent examples were at St. Joseph, Mo. in 1942 and at Oklahoma City in 1947. After the government had fully presented its evidence, in one instance the court dismissed the case for lack of proof and in the other instance the jury returned a verdict of not guilty."

Statement by Cudahy

A spokesman for the Cudahy Packing Co. commented:

"We have not been informed as to the nature of the proceeding which has been filed by the Department of Justice against our company except that we understand we are accused of suppressing competition in the sale of meat and meat products. This charge is entirely false as Attorney General Clark and his assistants should know. Our company has not engaged in any activities whatever to suppress competition. Meat is sold on a highly competitive basis by thousands of packers throughout the country. The laws of supply and demand have free play and establish prices of meat. It is unfair for the government to put our company to the expense of defending such a proceeding but we shall do so and are confident that we shall be exonerated."

A plan for breaking up the companies and alignment of their plants into smaller units was set forth by the government as follows:

SWIFT: Company No. 1.—Cambridge, Mass.; Smithfield, Va.; Evansville, Ind.; Des Moines; Omaha; Montgomery, Ala.; Dallas; Denver.

Company No. 2.—Springfield, Mass.; Newark, N. J.; Halstead, Pa.; Ocala, Fla.; Marshalltown, Ia.; St. Joseph, Mo.; Watertown, S. D.; Fort Worth,

STUDY INDICATES MEAT SUPPLIES TIGHTER AND PRICES HIGHER BECAUSE LOW LEVEL CONSUMERS EATING MORE

Study of the meat consumption of a number of American families shows that meat prices are up and supplies relatively shorter simply because people are eating more meat. This is one of the conclusions reached by agricultural economists at Cornell University after a comparison of purchases, six years apart, in Syracuse, N. Y.

The economists compared March, 1942, with March, 1948. In the 1948 study, complete information on meat purchases and family incomes was obtained from 332 of the same addresses surveyed in 1942. Some of the families had moved, but a large number were still living at the same addresses.

Families whose incomes were below average in 1942 but have since risen, bought 21 per cent more meat in 1948 than in 1942. Those whose incomes increased the most, the "high third,"

bought 63 per cent more meat. Families whose incomes were above average in 1942 averaged only a 2 per cent increase in meat purchases.

"In 1942," said the economists, "those with incomes above average were purchasing about one-third more meat than those with incomes below average. In 1948, they were purchasing only about 10 per cent more."

The low-income groups paid about 30c a pound for meat in 1942, and about 58c a pound in 1948. High-income groups paid 33c and 60c, respectively.

"The increase in expenditures was not caused by shifting to higher-priced cuts. It appears that as incomes change over a relatively short period, consumers decrease or increase their purchases of meats by buying less or more of the same cuts," said W. M. Simmons, M. E. Brunk, and L. B. Darrah.

Texas, and Los Angeles, California.

Company No. 3.—Somerville, Mass.; Jersey City, N. J.; Harrisburg, Pa.; St. Louis, Mo.; Perry, Iowa; Atlanta, Ga.; San Antonio, Tex.; and San Francisco.

Company No. 4.—Harrison, N. J.; Cleveland; Chicago; Sioux City, Ia.; Winona, Minn.; Moultrie, Ga.; Lake Charles, La.; and Spokane, Wash.

Company No. 5.—New Haven, Conn.; Brooklyn; Baltimore, Md.; Nashville, Tenn.; Columbus, Ohio; Savanna, Ill.; St. Paul; Minneapolis; Kansas City, Kans.

ARMOUR: Company No. 1.—Jersey City, N. J.; Columbus, O.; Birmingham, Ala.; Oklahoma City; Omaha; Grand Forks, S. D.; Los Angeles.

Company No. 2.—Baltimore; Lexington, Ky.; Chicago; St. Joseph, Mo.; Green Bay, Wis.; Huron, S. D.; San Francisco.

Company No. 3.—New York; Atlanta, Ga.; Indianapolis; Peoria; Kansas City, Kans.; St. Paul.

Company No. 4.—Pittsburgh; Tifton, Ga.; Eau Claire, Wis.; Sioux City, Iowa; Fargo, N. D.; Fort Worth, Tex.; Spokane, Wash.

Company No. 5.—Reading, Pa.; Memphis; Milwaukee; Mason City, Iowa; Denver; Portland, Ore.

CUDAHY: Company No. 1.—Sioux City, Iowa; St. Paul; Wichita, Kan.; Phoenix, Ariz.; Fresno, Calif.; Los Angeles.

Company No. 2.—Jersey City, N. J.; Albany, Ga.; Kansas City, Kan.; Omaha; Salt Lake City; Denver; San Diego.

WILSON: Company No. 1.—Columbus, Ga.; Chicago; Oklahoma City; Los Angeles.

Company No. 2.—Albert Lea, Minn.; Cedar Rapids, Iowa; Kansas City, Kans.; Omaha.

In explaining and elaborating on the

charges the complaint divides the time since 1893 into two parts: The early period, 1893 to 1920, and the later period, 1920 to date. It states that beginning about 1893 representatives of Armour, Swift, Cudahy, a concern known as Morris & Co. and certain other packing companies later acquired by these firms met each week and agreed upon the amount of beef each would ship into five specified territories, upon the prices each would try to obtain, and upon an identical formula for arriving at a "test cost," the basis of their wholesale selling prices. This was determined, the complaint states, by adding to the price paid for live cattle an arbitrary charge for killing and cutting and deducting from this total arbitrary allowances for the value of by-products. The early period ended with the 1920 consent decree in which Armour, Swift, Cudahy, Wilson and Morris agreed to divest themselves of all interest in stockyard companies, refrigerator cars, wholesale groceries and retail meat businesses.

The complaint charges that following the 1920 consent decree, Armour, Swift, Wilson and Cudahy continued market sharing of total purchases of each species of livestock as well as of purchases at the major markets, particularly with respect to calves purchased at Milwaukee, aggregate purchases of cattle and hogs from all sources and purchases of cattle and hogs at major markets.

The complaint states that each defendant has been kept constantly informed, with respect to major markets, of the number of head of livestock purchased by each of the other defendants and continues:

"Defendants have controlled their direct purchases of cattle and hogs by so locating the numbers and locations of their direct buying points that, with one exception, no direct buying point of a defendant, except at a slaughtering plant or near a public stockyard, has been established in the immediate local-

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"During the course of the combination alleged herein, each defendant has purchased, or merged with, a number of competing companies, for the purpose of destroying competition and enlarging its buying position. In most instances the purchase contracts restrained the former plant operators from engaging in the packing business in the trade area of the plant for from 10 to 20 years. A number of the slaughtering plants were subsequently shut down.

The complaint alleges the defendants have engaged in market sharing of cattle and hogs at the major markets and have controlled their direct purchases to remove the incentive of each to compete with one another to increase its relative volume of business; to depress the prices paid by defendants for livestock, and to regulate the supplies of beef, pork and meat products each will have available for sale annually.

The complaint asserts that following 1920, defendants used the American Meat Institute in furtherance of their program. In this connection it is claimed that the Institute's committee on accounting agreed upon uniform accounting principles to be used by member companies and urged use of these principles by all members, including the "test cost" formulas to determine killing and cutting costs, paying prices for livestock and selling prices of meat.

The complaint states that among the identical practices used by each defendant is that by which each determines in the morning of each market day the price at which it will buy livestock, adjusts it for anticipated market changes in both meat and livestock prices, and compares and adjusts it for consistency with the prices of other defendants.

"Another operating method used by each defendant," says the complaint, "is that by which each usually 'lays back' on the major markets and buys only small numbers of livestock, particularly hogs, until after smaller buyers have almost completed their purchases. Defendants then purchase the residue of livestock offered for sale with little or no competition from other buyers and each other. If, however, an independent becomes too aggressive in his buying, defendants compete with him and outbid him until he ceases his aggressive activities. Buyers other than defendants are local slaughterers, and individuals known as 'order buyers,' who act as brokers and purchase livestock for others. The principals of these order buyers are often out-of-town slaughterers and feeders who fatten livestock and later resell it for slaughter."

Explaining the methods the government claims the four companies have used in refraining from engaging in price competition with each other, the complaint charges the firms have been guilty of a regulation of the volume and prices paid for livestock so that their respective quantities of beef and pork will be in relatively stable proportions,

Foot-Mouth Quarantine Line in Mexico Again Moved Farther Away from the United States

The third reduction in the size of the foot-and-mouth infected area in Mexico has been announced by the Joint Mexico-U. S. Commission. The northern quarantine lines were moved southward on September 20, and approximately 24,073 square miles of territory declared free of the aftosa virus. Most of this territory is in the states of San Luis Potosi, Aguascalientes and Jalisco in the north central and northwestern parts of the infected zone. Previously the quarantine lines had been moved southward on March 1, 1948, clearing 4,102 square miles, and again on May 5, clearing 3,668 square miles.

The first phase of the revitalized campaign to eradicate foot-and-mouth disease in Mexico is nearing completion and the results have exceeded the highest expectations of Senor Oscar Flores and General Harry Johnson, co-directors of the joint U. S.-Mexico commission, according to a report from George Kirksey, representative of the Joint Live Stock Committee.

The first phase of the campaign since General Johnson assumed his duties as co-director in mid-June, has been twofold:

1. Reorganization of the program with new objectives following the discontinuation of the slaughter campaign.
2. Production of vaccine.

The new program was worked out

along entirely new lines with an ultimate goal of eradicating the disease within two and one-half years or less. This program calls for the vaccination of 7,500,000 animals twice.

It is in the field of vaccine production where the new program has achieved outstanding results. The production of vaccine in Mexico is now being carried out on a scale hitherto unapproached in any other country in the world. Charts show that 36,000 doses of vaccine were produced in Mexico in May. This is the first Mexico had ever produced. In June the production dropped to 9,000. In July, it was increased to 135,000 doses and in August it leaped to 324,000.

The August production exceeded by 24,000 the goal originally forecast for that month in the vaccine production schedule. For the week ending September 4, a total of 105,000 doses were produced. The September and October schedules call for the production of 800,000 doses each month and in November and December the forecast is for 1,000,000 doses each month.

By the end of next March, co-directors Flores and Johnson expect to have vaccinated well over 6,000,000 animals, provided their present schedules are met and unforeseen difficulties do not develop. Up to now, all schedules set up under the new combination of Flores and Johnson have been met or exceeded.

that discounts and times within which bills must be paid shall be identical.

"The executive committee of the Institute, in September 1929, authorized the development and publication of hog and cattle 'cutting tests' similar to the 'test costs' used by defendants. The purpose of publishing the test was to suggest to all member packing companies the 'charge which must be made on products going into cure if fresh pork operations be figured on a break-even basis.' This committee, in December 1929, also adopted a resolution declaring unethical the purchase of hogs at prices greater than the hog cut-out test break-even prices shown in the test costs. The hog tests were distributed weekly to meat packing companies by the Institute until about the time that meat prices were regulated by the OPA.

The complaint also describes the Institute's efforts to eliminate "shading" by salesman as an attempt to stabilize prices. The complaint continues:

"On October 4, 1935, the Institute's committee on marketing methods (beef) recommended that all carcass beef, lamb and veal on direct sale should be shipped by members to their customers at packing plant weights at the time of loading and that no destination weights should be accepted or any shrinkage allowance be made except when shrinkage exceeded half of one per cent. This was approved by the board of directors. Thereafter the committee induced many

(Continued on page 29.)

LARD...SURVEY OF TRENDS

FOR years the meat packing industry has been talking about lard.

The pork fat has furnished the subject for innumerable convention speeches, intra-company conferences and meetings between packers and producers. Lard's improvement and better utilization have been the objectives of much research in packer, trade association and government laboratories and college and other test kitchens throughout the country.

Lard and its processing, its nutritional characteristics, its packaging, its advantages and its shortcomings have been praised and scorned and viewed with alarm, exasperation and hope. During times of swollen supplies and low prices it has often been the whipping boy for meat industry and producer dissatisfaction; even during prosperous periods it has been regarded with uneasiness.

During the last ten to 15 years marked advances have been made in the techniques of processing lard and in imparting to the finished product certain characteristics which consumers appear to deem desirable.

It is not the purpose of this series of articles to describe these improvements—all of them have been covered fully (and many revealed for the first time) in articles in *THE NATIONAL PROVISIONER*—but it is our design to analyze, in part, the extent to which improvements, changes and new technical knowledge are being applied in the meat packing industry. In doing this it will be necessary to note, in subsequent paragraphs, what the most important of these changes and technical improvements are.

Lard is on the march! *THE NATIONAL PROVISIONER* has no doubt of this after analyzing the results of a survey conducted among hundreds of representative meat packers throughout the United States. This does not mean that every packinghouse, or even a majority of meat plants will, within the next two or three years, produce the kind of lard needed to compete on an equal or preferred basis with other types of shortenings. It does mean, however, that more and more processors realize the problems they face—in changing (call it improving if you wish) the characteristics of their product—and that they are determined to do so.

This is not and will not be a "lard revolution." In regard to one or two phases of lard processing the next few years may see revolutionary alteration of a few techniques but, in general, the trend will be evolutionary.

Let us look for a moment at some of the developments of the last 10 or 15 years.

First, perhaps, is the adoption of dry

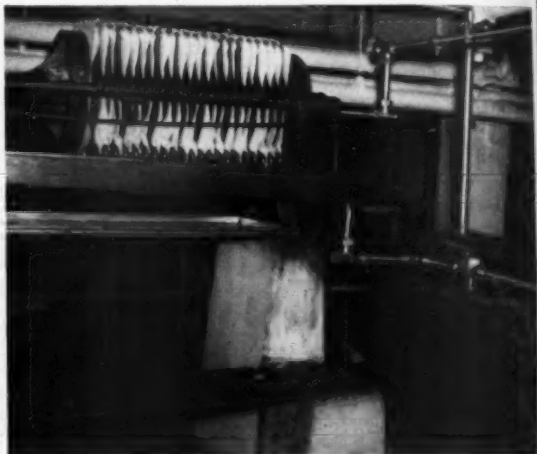
rendering for lard. This method has supplanted steam rendering in some plants and in many others has taken the place of open kettle processing. Dry rendered product is now acceptable on the Chicago Board of Trade. Drip rendering is another advance in technique which, while not widely adopted, is claimed by its users to produce a lard with many highly desirable characteristics.

There is good reason to believe that progress toward better methods of extracting lard from the raw pork fat has by no means ended.

The adoption of lard standards by the American Meat Institute a number of years ago set up a realistic target at which individual firms in the industry could shoot in improving their product.

FILTER PRESS AND TANK IN PROGRESSIVE PLANT

The filter press cloths are changed after each use. Note the stainless steel tray and piping. Lard comes in contact only with such piping and with plastic-lined storage tanks and equipment from the time it leaves the melter. From the press the lard goes into the agitator kettle (shown at right) and thence into the storage tanks. This Eastern plant turns out high quality product.



Out of the laboratories of the Institute and actual plant research done by its research staff and, more recently, from the American Meat Institute Foundation has come new knowledge about the relationship between holding time and free fatty acid development, the undesirability of using brass and copper fittings in the lard plant, the practicability of standardizing lard titre through use of hydrogenated flakes and the influence of cooking temperatures and other factors on the quality of the finished product.

One of the most significant forward steps was taken by Swift & Company when that firm brought out a lard stabilized through the use of the antioxidant gum guaiac so that it could be stored on the shelf in the retail outlet or in the home without deterioration. In this lard Swift also achieved through selection of fats, advanced processing, etc., the "blandness" in odor and flavor, high smoke point and the standardized hardness and plasticity which house-

wives had been taught by other manufacturers to expect in a shortening product.

Work done by other processors simultaneously reemphasized the importance of some facts which had been known but sometimes ignored: that the type of raw fats employed, and the speed and care in handling and processing, have much to do with the quality of the finished product. Unpalatable though it has sometimes seemed, the ruling of the Bureau of Animal Industry which set up certain raw material standards for the manufacture of lard and restricted other products to use in lower grade rendered pork fat, has probably resulted, in general, in the manufacture of better lard.

The need of the Army and other gov-

ernment agencies during the war for lard of superior stability and standardized hardness undoubtedly stimulated packer interest in these characteristics of their product. While less effective antioxidants were employed during the period, research went on and better ones were found, among them being NDGA, which was developed cooperatively by the Geo. A. Hormel Foundation laboratories and the University of Minnesota. This product was brought within the reach of the average packer by American Meat Institute research which established that it could be employed effectively in small quantities with the aid of a synergist such as citric acid.

In recent years antioxidants, such as propyl gallate and others, have come thick and fast. The latest is AMIF-72, developed by the American Meat Institute Foundation, which is said not only to stabilize lard against oxidation for a long period while it is on the retail store or home shelf, but also to

carry over its stabilizing effect to the baked products in which the shortening is employed.

Plasticization is another field in which progress has been made. Equipment now available for this purpose, which is in use in many plants, makes it possible to control the physical structure of the finished lard with more consistent results than are usually obtained with older methods.

In recent months the availability of new apparatus for steam-refining and deodorizing lard on a semi-continuous basis has been announced by one manufacturing company. There are indications that the filtering operation will soon be improved.

While the preparation of lard for packaging, and the packaging operation itself, have shown improvement in recent years, there is still considerable difference of opinion about the best types of packages for the shortening. Several different materials, package shapes, etc., are now used for lard and experimentation continues.

Knowing that many firms in the meat packing industry have done or are planning to do something about their lard, THE NATIONAL PROVISIONER decided to try to find out the basic trends and their direction. A number of representative packers were asked to answer a series of questions about their present lard operations and what they are planning to do.

What Packers are Doing

These questions covered the selection of raw fats, charge holding time, method of rendering and steam pressure employed, frequency of press cloth change, materials used in rendering department, methods of refining, hardening, plasticization, stabilization, packaging and the characteristics of the packer's finished product. The packers surveyed were also asked whether they want carry-through stability for their lard, whether they are optimistic or pessimistic about improving the competitive status of lard, and whether they have any evidence that consumers will pay more for a better lard.

More than half of the packers replying still use open kettle rendering for at least part of their fats; 30 per cent steam render; 24 per cent dry render and 8 per cent employ drip rendering. A number of the firms reporting use more than one method of rendering.

Packers were further asked how they treat their lard after rendering. The use of these processes—refining, bleaching, etc.—are in no sense exclusive and it is to be expected that many firms will employ more than one of them. Forty-one per cent of the firms replying refine their lard; 19 per cent bleach it; 9 per cent deodorize it and 50 per cent employ some type of hardening agent.

In connection with hardening it is significant to note that 74 per cent of those who carry on such treatment use hydrogenated lard flakes for the purpose and only 26 per cent use tallow or other material. Apparently the use of

CAUSES OF FIRE AND PREVENTION RULES

There are 25 classifications of ways in which you can lose your business through fire—and four simple rules for safeguarding your property, the Fire Protection Institute reminds business and industry in connection with fire prevention week, October 3 to 9.

National fire losses are soaring to record highs. Estimates for 1948 indicate more than 10,500 lives and \$700,000,000 will be destroyed by fire.

Leading causes for fire in American business and industry are:

1. Smoking and matches.
2. Electrical: power consuming appliances, faulty wiring and misuse of equipment.
3. Defective or overheated heating equipment and chimneys.
4. Sparks on roofs.
5. Lightning.
6. Flammable liquids.

The four fire safety rules recommended for business and industry are:

1. Regular inspection for fire hazards.
2. Fire-safety education for employees and executives.
3. Adequate supply of approved fire extinguishers for protection against fire.
4. Employ fire brigades to fight fires as soon as they occur.

hydrogenated flakes is one of the improvements which have been widely accepted by both large and small firms in the industry.

Plasticizing is still carried on in a variety of ways: 30 per cent of the firms reporting employ a lard roll; 35

per cent use a Votator and 35 per cent do it by other unspecified means.

One question, designed to indicate the scope of operations of the reporting packers, failed to do so. Those questioned were asked whether they sell lard interstate or in their state only. Only 36 per cent of the cooperating firms sell interstate; 64 per cent reported in-state sales only. This, however, is not indicative of the ratio between inspected and non-inspected plants since some of the federally inspected establishments do not sell lard outside their home states.

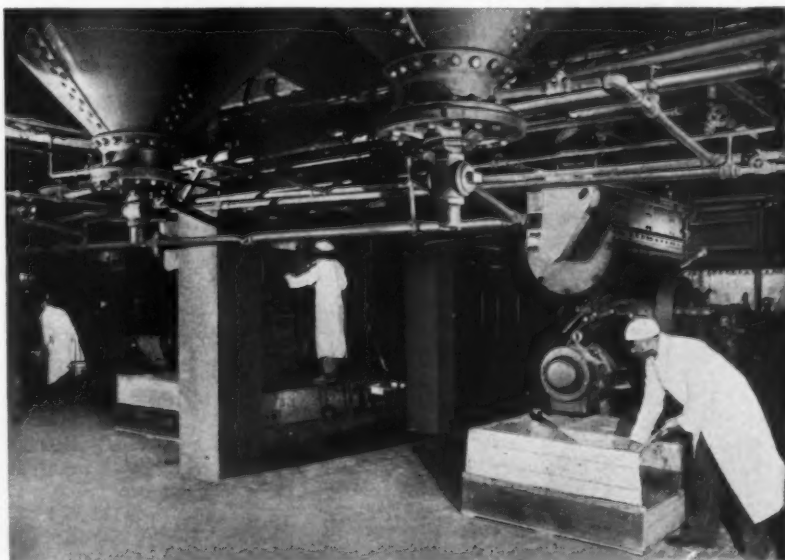
Packers are sold on the desirability of using antioxidants in their lard to increase stability. Fifty-two per cent of those replying in the survey now use some antioxidant and 74 per cent either use one now or plan to employ such a stabilizer in the near future. Of antioxidant users replying, 42 per cent are using NDGA with a synergist (most employ citric acid); 33 per cent use AMIF-72 and 25 per cent employ other types of stabilizing material.

A good proportion of the firms which reported that they intend to adopt an antioxidant in the near future indicated that their choice would probably be AMIF-72.

The packers were also asked: "Do you want your lard to have a carry-through stability (into baked products) as well as shelf life while in the retail store?"

Of all those reporting, 80 per cent want their lard to have carry-through stability; 6 per cent indicated definite disinterest in such a quality and 14 per cent did not answer this particular question.

Editor's Note: A discussion of some of the other trends revealed by the survey, including packaging and specific operating practices, as well as an analysis of packer views on the outlook for lard and on ways of strengthening its position, will be discussed in an early issue of the magazine.



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MOTOR TRANSPORT *of Meat Products*

PACKERS' CUSTOMERS WANT REFRIGERATED DELIVERY OF MEATS THEY BUY

One of the reasons for increasing use of refrigeration in truck delivery of meats is the growing realization among wholesale and retail buyers that shrinkage and spoilage are almost unavoidable unless product is given this type of protection. In a recent visit to Chicago's Fulton street, the major wholesale market area, it was found that

the study consisted of 21,000 lbs. of boxed pork products shipped from a midwestern packinghouse. The truck made the run from the packer's plant to the wholesaler's dock overnight, starting in the early evening. When unloading was started, the inside temperature of the trailer was 36 degs. F. The trailer was insulated and equipped

delivered to them in an unrefrigerated truck. From experience they have found out which motor carriers provide the best refrigerated service from given centers and they specify delivery by these carriers in their purchase orders.

Wholesalers point out that pork which is delivered in an unrefrigerated truck in warm weather represents a potential total loss. Unrefrigerated pork begins to sweat, grow slimy and discolor around the bone. Such pork must be sold within a day or the dealer runs the risk of finding that his whole purchase



most progressive wholesalers demand refrigerated delivery and will probably be increasingly emphatic as their position improves with the change from a seller's to a buyer's market.

An actual case study of receiving and shipping operations was made at the C G&S Provision Co. in cooperation with its president, Joseph Condon.

The first load received on the day of

with a Thermo-King unit and permanent floor racks. For additional speed in unloading the trailer carried its own portable roller conveyor.

The unloaded loins were examined in the wholesaler's pork cooler (which is held at 38 degs. F.) and were found to be in excellent condition. There was no moisture loss, the loins were firm and their color was attractive. Officials of this firm state they will not accept meat

must be tanked. Moreover, the free water in boxed fresh pork which has become warm in delivery may run from ½ to 2 lbs. per cwt. and this is a total loss when the meat is unwrapped. The loss must be borne by either the wholesaler or the retailer if the meat is sold to him in its original package.

Only a few hours of unrefrigerated handling may affect pork products a great deal. One wholesaler recently re-



ceived a truckload of meat which was shipped into Chicago in refrigerator cars for early arrival and then delivered by a pool car distributor in unrefrigerated trucks. When tendered to him in the early forenoon, the wholesaler found the product unacceptable because it had already lost much of its keeping quality. It is safe to state that pork which is unrefrigerated for from five to six hours in warm weather has lost much of its sales life.

On the day of the study the C G & S Provision Co. also received 52 head of cattle from a midwestern point. The trailer had been loaded early on the previous morning. The trailer was a

refrigerated Freuhauf unit and its inside temperature at the time of unloading was 40 degs. F. The firmness of this beef can be noted in the photo on page 21.

In shipping its own orders this firm uses refrigerated trucks equipped with dry ice blower bunkers. Each morning the truck bunkers are loaded with 100 lbs. of dry ice which furnishes refrigeration for the loaded trucks during the day and keeps them cool overnight.

Watch Classified page for bargains in equipment.



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FOOD SICKNESS REPORT

Support for the belief of meat industry biologists and chemists that most cases of so-called meat and other "food poisoning" result from mishandling food products after they have left the original processor's plant is found in a statement that "lack of refrigeration contributes substantially to the frequency of food poisoning in the United States," made by Assistant Surgeon General Mark D. Hollis, chief of the sanitary engineering division, Public Health Service, Federal Security Agency. The statement was made in releasing a 32-page compilation of 1946 disease outbreaks conveyed through foods other than milk and milk products. The compilation is based on reports submitted to the Public Health Service by state and local health authorities.

The compilation shows that in 1946 there were 299 outbreaks of disease from contaminated food incapacitating 12,526 people, 17 of whom died. The food was usually contaminated through insanitary conditions or infections of food handlers. More important, however, early and adequate refrigeration was lacking. Even if contaminated, food will not usually develop toxins and cause food poisoning if properly refrigerated promptly after preparation.

Many outbreaks of gastroenteritis, diarrhea, and typhoid fever occur as a result of eating contaminated food at group gatherings where refrigeration and other food-handling facilities are usually make-shift if existing at all.

Hollis said that for the period 1938-1946, outbreaks traced to foods have been nearly six times as numerous as those from water or from milk. Disease outbreaks attributed to water and to milk declined during the war years, but food-borne diseases increased. "In 1942 there were 53 water-borne outbreaks, 45 milk-borne, and 245 food-borne. By 1946 the number of outbreaks was reduced to 32 for water and 19 for milk, but food-borne outbreaks rose to 299."

MEAT-LIVESTOCK STATISTICS

The livestock branch, Production and Marketing Administration, U. S. Department of Agriculture, has just issued the fifteenth annual edition of its statistical handbook entitled "Livestock Market News Statistics and Related Data, 1947." This handbook contains extensive, useful information relative to the livestock and meat industry. It includes figures on estimated number of livestock on farms and ranches, January 1, by states, 1937 through 1948; federally inspected slaughter by classes of livestock, by months, and by geographical regions; cold storage holdings of meats and lard; market and farm prices of each of the classes of livestock; wholesale prices of meats, lard and hides; retail prices of meats; meat production and consumption in the United States, by classes, 1899 through 1947; average weights and yields of livestock by classes; meat officially graded by months, and grades.

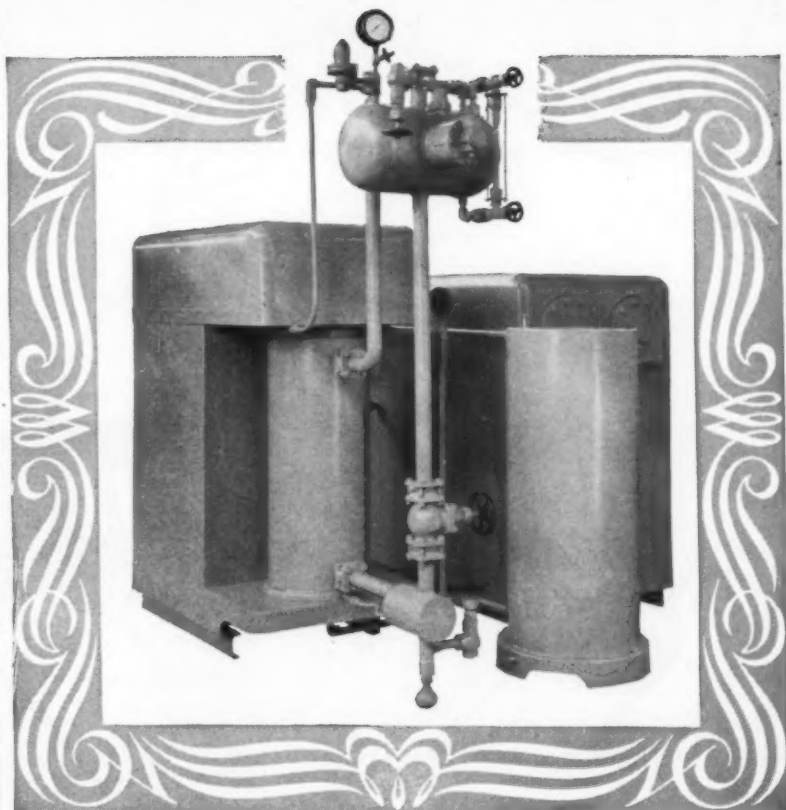
CHICAGO HOG DEALERS SUSPENDED BY USDA

Thirty hog dealers operating at the Chicago Union Stock Yards have been suspended by the U. S. Department of Agriculture beginning September 15, for periods ranging from 10 to 30 days. The suspensions have been ordered by the Judicial Officer of the Department following investigations of the dealers' operations, audits of their records, and public hearings of their cases in Chicago under authority of the Packers and Stockyards Act (1921), which places responsibility for supervision of public livestock markets in the Secretary of Agriculture.

The suspended dealers were found guilty of having failed to maintain accurate records covering their operations and of wilfully falsifying annual reports which they are required by the act to submit annually to the Department. Audits of the dealers' records disclosed that they had reported clearance and feed costs many thousands of dollars higher than costs they had actually incurred, and had reported net profits many thousands of dollars below those they actually received.

During the conduct of the investigations and formal hearings the dealers admitted having made cash payments, not recorded in their records, totaling thousands of dollars annually to employees of certain commission firms and of the Chicago Union Stock Yard Company for what the dealers termed "preferred services." The dealers explained the "preferred services" they received included the use by them of commission firms' sales pens which contained leftover corn paid for by shipper-patrons of the firms involved and the yarding of their hogs in favorably located pens adjacent to scales where the hogs could be re-weighed promptly to local packer buyers after they had taken on a maximum fill. Dealers testified they had paid commission firm employees from \$1 to \$8 for each use of these feed pens, depending on the amount of corn in the pens. Some dealers testified they paid commission firm employees for the privilege of weighing their hogs ahead of consigned hogs.

At the time the operations of the dealers at Chicago were investigated, the dealers were conducting their trading activities in pens assigned by the stockyard company to commission firms for use by them in handling hogs consigned for sale by producers. Many commission firms permitted certain dealers to use their sales pens regularly. Such dealers usually purchased the bulk of the hogs they handled from the commission firms in whose pens they conducted their trading operations. In general, the operations of the suspended dealers consisted of purchasing shippers' hogs from commission firms during the earlier hours of trading, feeding the hogs principally on excess corn in commission firm pens, and reselling the filled hogs within a few hours to packer buyers at the market.



MORE There's money in Lard

CONTINUOUS, closed, controlled chilling and plasticizing with VOTATOR lard processing apparatus boosts your "take" in two important ways.

VOTATOR lard processing apparatus cuts your production cost. Terrific volume is handled in relation to use of floor space, manpower, and refrigeration — with no "weather" problems, no waste, no spoilage. The model above, only 7' 4" wide and 8' 10" long, processes 5000 pounds per hour.

VOTATOR lard processing apparatus gives your product more sales appeal. Nationally recognized brands are processed with VOTATOR lard processing apparatus. You have perfect control over time and temperature, agitation and aeration. This assures

uniform, smooth, creamy quality.

Write for case history data. Investigate Girdler's all-out engineering service in regard to streamlining all processing operations.

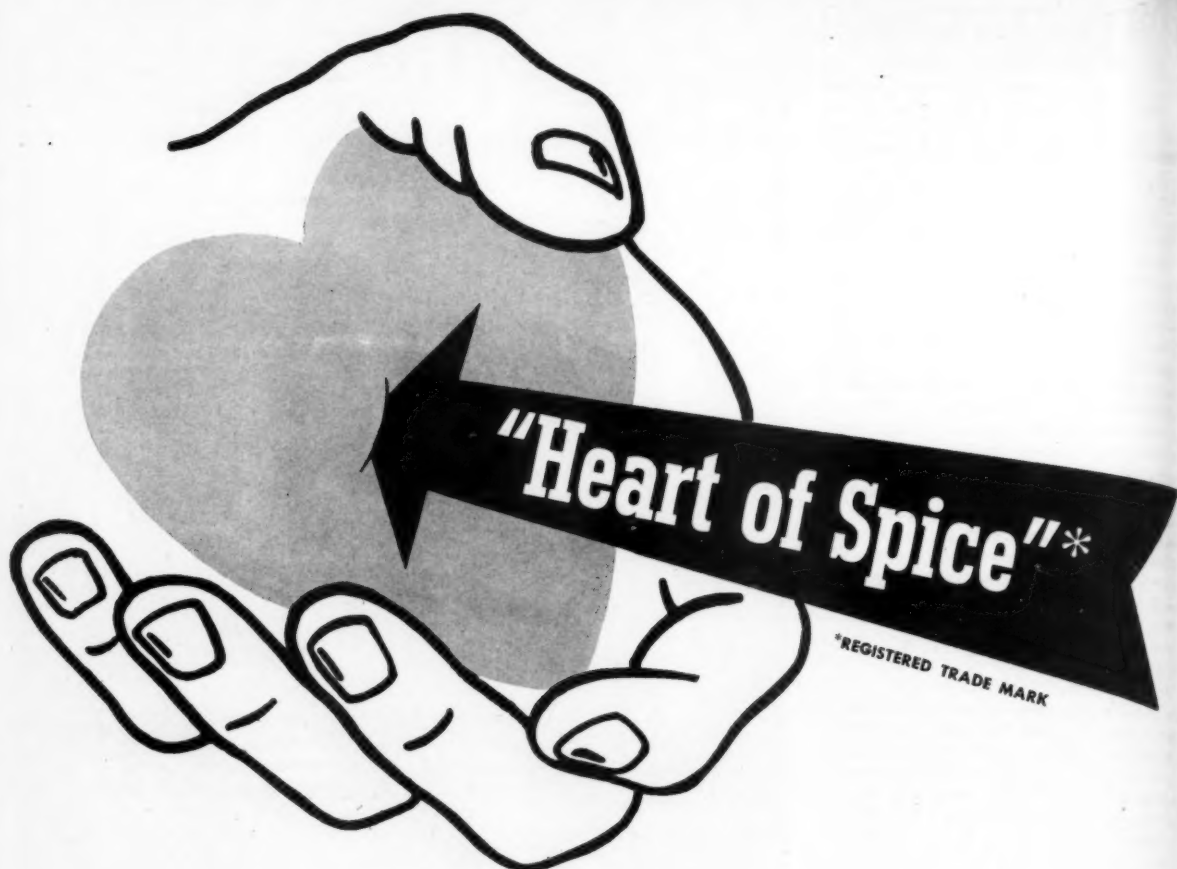


LARD PROCESSING APPARATUS

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of the Girdler Corporation.

THE GIRDLER CORPORATION, VOTATOR DIVISION, LOUISVILLE 1, KY.

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • Twenty-two Mariette Bldg., Room 1400, Atlanta, Ga.



Made of 100% genuine pure ground spice extractions



T. M. Reg. U. S. Patent Office

We guarantee our soluble HEART of SPICE Seasonings not to *discolor* or *bleach* out your wieners, franks or other items.

Our newly perfected soluble HEART of PEPPER is the last word . . . smooth, clean, no specks, and same guarantee.



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OFFICES AND
LABORATORY

MEAT INDUSTRY SUPPLIERS
CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS

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Up and down the MEAT TRAIL

LATE CONVENTION NOTES

Fifth avenue stores will hail New York city's golden anniversary with symbolic golden window displays from September 17 through September 24. During that period, the windows will remain illuminated nightly until midnight, along the avenue from 25th to 59th streets. The "golden mile," as this stretch is called, is featured in a new documentary film about Fifth avenue, entitled "Glamour Street."

At the special luncheon and fashion show for women relatives of members attending the convention, which will be held at 1 p.m. on September 21 on the Starlight Roof of the Waldorf, costumes, furs and accessories will be shown by Jackel, the world-famous New York store. The show will be produced by the Kent sisters.

R. W. Earley, Inc., New York packinghouse products broker, will have hospitality headquarters at the Waldorf-Astoria during the AMI convention.

Charles C. Iscovitz, New York and Jersey City, packinghouse broker specializing in boneless meat, will be on hand during the AMI convention.

Edward G. Byrne, sr., and Dorothy M. Dalton, Provision Sales Agency, Inc., New York brokers handling all packinghouse products, will attend the AMI convention.

Morris Kaye, who is now operating his own casings business in New York, will visit at the Waldorf during the AMI convention.

The Hamburg Casing Co., Inc., New York, will be represented at the AMI convention by Sol J. Benjamin and Louis Lupoff.

Leo Stoll, head of Smokemaster, Inc. and Stoll Boneless Meats, Inc., New York hog cutters, beef boners and ham processors, will be on hand at the AMI convention.

Burnett Meat Co. Bought

By Cudahy Packing Co.

Cudahy Packing Co., Chicago, has purchased the Burnett Meat Co., Kansas City, reputed to be the oldest hotel and restaurant supply house in the West. For a number of years William E. Burnett has been president of the firm, which was founded by his grandfather in the 1870's. He will remain as head of the new company, which becomes a subsidiary of Cudahy.

Burnett has announced that there will be no change in personnel or management. The firm distributes to many well-known restaurants throughout the country, such as the Sork Club, Antoine's and Mir-A-Mar hotel.



SCENE OF AMERICAN MEAT INSTITUTE'S ANNUAL MEETING

The Waldorf-Astoria, internationally famous hostelry, which occupies an entire block bounded by Park ave., Lexington ave., 49th and 50th sts., New York city, will house the AMI's forty-third annual convention, September 20-22. The photograph, looking south on Park ave., shows St. Bartholomew's church (lower left), the Waldorf, apartment house buildings, the New York Central building (far right) and (in the background) the Chrysler and Chanin buildings. All general sessions will be in the grand ballroom of the Waldorf, and exhibits and most hospitality headquarters are there.

Grand Rapids Sausage Firm Observes 30th Anniversary

A \$100,000 expansion program was announced recently by officials of Herrud & Co., Grand Rapids, Mich., sausage manufacturer. Completion of the project coincided with the celebration of the company's thirtieth year.

Andrew Herrud, who is still active in the business, founded the company in 1918 with three employees, one horse-drawn delivery wagon and 2,000 sq. ft. of floor space. Herrud's two sons are now in business with him. Carl S. Herrud is president and general manager and Earl O. Herrud is plant superintendent. Chris J. Lindeman is secretary,

treasurer and sales manager. Although methods of sausage manufacture and merchandising have radically changed in the last 30 years, Andrew Herrud stated that the policies which he adopted at the beginning—quality meats processed under strictly sanitary conditions with secret seasoning recipes—still govern the management.

The company has doubled its business in the last five years and now distributes to 1,400 stores in central and west Michigan. Herrud maintains factory branches at Lansing, Kalamazoo and Manistee.

Personalities and Events of the Week

• R. J. Eggert, associate director of marketing, American Meat Institute, will speak before representatives of the National Restaurant Association in Chicago, September 21. Presidents and secretaries of local and state restaurant associations and the board of directors of the national organization will attend the meeting.

• W. A. Netsch, Chicago, vice president of Armour and Company, will speak before the Southwestern Livestock Clinic at Oklahoma City municipal auditorium, November 4 and 5. Other speakers who are well known to the meat packing industry are William E. Etz, vice president of Wilson & Co., and Albert Mitchell, Tucumcari, N. M., rancher and a director of the National Live Stock and Meat Board.

• The M. & M. Packing Co., Inc., Iola, Kans., is continuing its operations while the plant is being remodeled and additions made. When completed the new unit will nearly double the beef cooling capacity of the plant and will triple the sales and shipping department space. Grover Menzie and W. P. McFadden are owners of the business.

• Production has started at the new \$150,000 Buon Gusto Sausage Co. at 535 Green st., San Francisco, Fred Casissa, owner, announced last week. Capacity of the plant is 25,000 lbs. of Italian style salami and sausage a week. It will be distributed throughout the United States and to some foreign markets, Casissa said. The plant employs about 40 persons.

• Henry MacEwan has been elected president of Wilsil Limited, Montreal, Canada, succeeding the late George A. Wright. MacEwan was formerly vice president of the company. Other recently elected Wilsil executives are Harry Gillham, vice president and general manager, and A. R. Duckett and A. D. S. McCrea, who have been named vice presidents.

• Verschoyle P. Cronyn has been elected a director of John Labatt Limited, London, Ont., Canada to fill the vacancy created by the death of his brother, the late R. H. Cronyn.

• The name of the Catskill Mountain Packing Co., Prattsville, N. Y., now owned by Benjamin Rothenberg, has been changed to the Greendell Packing Co. Rothenberg bought the plant, which operates under federal inspection, in 1941. George Jacobson is manager and Michael Farber is in charge of livestock purchasing for the firm.

• The Arkansas River Valley Packing Co., Atkins, Ark., has been incorporated by S. C. Boone, T. J. Ehemann, Ira Taylor and J. J. Taylor.

• The Iowa Beef Co., Inc., 75 S. Market st., Boston, Mass., held an open house at its new plant on September 14.

• Frank W. Zadina, associated with the

(Continued on page 28.)

BEHIND THE SCENES with

MAKES INVENTIONS
HIS HOBBY, HE -
ORIGINATED
THE SELF
CALF FEEDER

MASTERS
IN
ECONOMICS

James M.
COYNER
IN QUALITY CONTROL'S
SUPERVISION OF LIVE STOCK
HANDLING

JIM COYNER of Armour and Company's quality control department finds that the greatest pleasures in his life have been his work and development of the Coyner feeder pail. His job now covers the supervision of livestock handling, including the prevention of bruises, crippling, etc., and also the maintenance of livestock health from the time of purchase to slaughter.

The Coyner feeder pail is the first and, so far, the only successful means of feeding calves artificially. Coyner laughed when he was asked what first gave him the idea for developing this pail. It began, he said, when he was 13 and living on a farm. His father gave him two sons a calf and a colt to teach them what it meant to own and raise their own stock. Coyner traded his own interest in the colt to his brother for complete ownership of the calf. He raised it carefully and had it bred, but its first calf was born dead.

Learning of a neighbor, a Scotsman, who had a five-day old Black Angus calf. Jim took his total savings of five silver dollars to call on him.

"I've got five silver dollars," he an-

nounced, "and I'm here to buy that calf." "But that's not good business," the neighbor told him, "I'm a Scot and I understand these things. When you go trading, don't tell the other fellow how much money you've got because that's bad business, but bargain with him. I could very easily charge you \$5 for the calf, but I think this will be a pretty good lesson to you and I'll sell it to you for \$3."

Jim went home happily with the Angus calf but a new problem arose. His cow refused to have anything to do with the calf and for some time Jim had to tie the cow twice a day in order to get the calf fed. It was then that he resolved to invent a means of feeding calves.

Coyner continued his education in agriculture at the University of Wisconsin and went on to take his master's degree there. He then went into teaching and to agricultural experiment work. In 1922 he organized the Wisconsin Livestock and Meat Improvement Council which worked to promote better hogs and develop meat types, and also to measure the ability of sows to produce

● ABSOLUTE AND UNRESTRICTED ●

PUBLIC AUCTION

MEAT PACKING PLANT - Hog & Beef Slaughtering • Sausage • Processing • Rendering

The finest and most modern meat packing plant and equipment ever to be offered at public auction.

Items will be sold separately to the highest bidders.

WEDNESDAY, OCTOBER 6, 1948 • 11:00 A.M., Eastern Standard Time

C. J. BOWERS, INC. MARSHALLVILLE, OHIO

(16 MILES S. W. OF AKRON)

Practically all of this equipment was newly purchased within the past few years, has received excellent maintenance and is in "like new" condition. Loading and shipping available if desired.

Below is a partial list of items available. All equipment complete with standard A.C. motors and necessary starters.

HOG AND BEEF KILLING:

Boss #44 Hog Dehairer
Boss 18' Jerkless Hog Hoist
Boss #167 Belly Roller
Boss #413 Tripe Scalding
Townsend Skinner, Model 27
Boss Beef Hoist #385, Size 4
B & D Scribe Saw
Jones Superior Band Saw
Anco Fresh Hog Casing Unit

SAUSAGE & PROCESSING:

Automatic-Ty Linkers
Boss #80A Silent Cutter
Boss Sausage Stuffers, 400 and 200 lb.
Boss Grinders #522, Large Size
Buffalo #4A Meat Mixer
McDonald Bake Oven #3½ C19
Carrier Air Conditioned Portable Smokehouses
Vilter 1 ton Pak-Icer
Dohm & Nelke Bacon Forming Press Model Jr.
U S Slicer

LARD EQUIPMENT:—Newly Installed

Girdler Model JR Lard Vatator
Anco Lard Filler
Boss 3000# cap. Lard Rendering Kettle
Boss Size #5 Lard Chilling Agitator Kettle
Boss #716 Rotary Lard Pump

RENDERING EQUIPMENT:—Newly Installed

Boss #110CD 5' x 10' Cooker
Boss Blow Tank
Boss #728 300 ton Press and Pump
Sedberry 3V Tankage Grinder
Boss #734 Size 30 Shredder
Boss #727 Hasher Washer Combination
Boss #732 Size 3 Barometric Condenser

BOILER ROOM & REFRIGERATION EQUIPMENT

Gem City 150 hp Boiler
Iron Fireman #4A Heavy Duty Stoker
Swartwout Feed Water Heater

BOILER ROOM & REFRIGERATION EQUIPMENT—Continued

York Refrigeration Unit Model FB500-D-5
Carrier Cold Diffuser Type 15-T-9114
York Refrigeration Unit Model FB800-D-5
Recay Type 18 Refrigeration Units
GE Ammonia Compressor Model 410
Carrier Brunswick Ammonia Compressor 4 cyl. Model 7F6100-W-F
York Ammonia Compressor 6 x 6 Serial 36115
York Ammonia Compressor 4 x 4
York Ammonia Compressor 3 x 3
York Ammonia Receivers and Condensers

MOTOR TRUCK FLEET:

Ten—including 5 late model refrigerated body 1½ ton 158" chassis box trucks. Also new, never used 1948 Dodge Truck

OFFICE FURNITURE & EQUIPMENT:

Remington Rand Model 285 Bookkeeping Machine—new
Remington Rand 10-column Calculator
Burroughs 8-column Electric Adder
Burroughs 8-column Manual Adder
Also complete modern furniture, typewriters, safes, cabinets, comptometers, calculators, check writers, files, etc.

GENERAL EQUIPMENT:

Large quantities of trolleys, tracking, molds, hangers, trucks, tables, scales, boxes, supplies, casings, pumps, compressors, motors, and all equipment necessary for operation of a modern packing plant.

REAL ESTATE:

Nearly new buildings, brick construction throughout, on 11½ acres of land. Buildings in excellent condition, tile interiors.

For full descriptive circular, phone, wire or write

FIRST NATIONAL LIQUIDATORS, INC.

188 WEST RANDOLPH STREET : Telephone Dearborn 6080 : CHICAGO 1, ILLINOIS

**SOY BINDER
HOLDS YOUR**

Freshness



THE Perfect BINDER

When you add Special X Soy Binder look for these improvements.

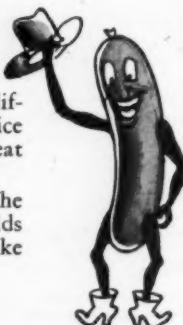
1. Retention of Freshness
2. Less Cooler Shrinkage
3. Better Blending
4. Better Eating

You can make better sausage, wieners, bologna, specialty loaves at lower cost.

**I'M
"TEX" TURE**

You can tell the difference when you slice it—and when you eat it.

Special X blends the ingredients and holds them together—like no other binder.



**TRY SOY AT
NO COST**

Simply write for a generous free sample. No obligation. Try a batch and see for yourself.



SPENCER KELLOGG AND SONS, Inc.
DECATUR 80, ILL.

litters. It was then he designed his feeder pail.

He began his long association with Armour and Company in the chemical

developing other innovations in livestock shipping and handling.

"Hobbies," says Coyner, "never thought much about them, though I'll



research division as field manager to the director. His job was to find out all about feeds and develop calf feed. He spent considerable time mastering the fine points of his interests and began

tell you one thing—I'm working now on a new livestock car to water and feed the cattle, keep them warm in the winter and cool in the summer. I guess that'll keep me busy for a while."

Monroe Packing Co., New York, for the past several years, has returned to the brokerage field again, re-establishing his own office at 437 W. 13th st., New York. He represents the Georgia Packing Co., Danville Packing Co. and Kingan & Co.

● **Benj. F. Schwartz**, president, B. Schwartz & Co., Chicago, announced this week that he is withdrawing from the hotel and institutional field and will process meat for the canning and allied industries. The institutional and restaurant business will be taken over by the newly formed William S. Coady Co., 2035 W. Pershing rd., effective October 1, he said.

● The American Angus Association plans a new home for its national registry offices, according to an announcement by **Frank Richards**, secretary. Plans for the construction of the new headquarters will be made possible through a "National Aberdeen-Angus Building Fund Memorial Sale" scheduled for February 17, 18, 19, 1949. The building will be a national shrine dedicated to the members and sons and daughters of members who made the supreme sacrifice in World War II.

● **Elmer C. Nation**, vice president of Sylvania Industrial Corporation of Georgia and branch manager of the Atlanta, Ga., office of Sylvania Division American Viscose Corporation, died suddenly on September 4, in Atlanta.

● **D. E. Shea**, formerly sales promotion manager for the Armour Soap Works, has been named sales manager of the household soap division of the company,

which embraces Chiffon and the newly-introduced Perk soap. **B. B. Freitag**, who formerly held the position, is now sales manager of the toiletries division, which includes the new Dial deodorant soap.

● **S. J. Enevold** has been named Shreveport, La. district manager of the Flavor-Seal division of Geo. A. Hormel & Co., Austin, Minn.

● **Dr. Henry B. Arthur**, formerly economist of Swift & Company, has been appointed chief of the Economic Cooperation Administration's office of program review and recovery progress in Paris.

● **Benjamin F. Barrows**, 72, former manager of the by-products department of the Jacob Dold Packing Co., Buffalo, N. Y., died recently. He had been associated with Jacob Dold company for 45 years.

● A record top in Indiana State Fair history of \$6.50 per lb. was paid for the grand champion Black Angus steer. Armour and Company acted as agent for the buyer, **A. V. Burch**, state treasurer of Indiana, who paid \$6,370 for the 980-lb. steer. **Stark, Wetzel & Co.** of Indianapolis paid \$1,775.25 for the 262-lb. grand champion Barrow, a Poland China, which was also a new record price.

● **William J. Megginson**, branch manager for Armour and Company at Charleston, S. C., for 28 years, retired recently after 41 years with the company. New manager at Charleston is **J. C. Mommsen**, formerly of Fort Worth, Tex.

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Anti-Trust Action

(Continued from page 17.)

independents to adhere to this recommendation."

In conclusion, the complaint notes that at the present time defendants no longer require numerous meetings and mechanisms, such as existed under the 1898 agreement, in order to operate their combination and conspiracy because by about 1920 "the executives of each concern had become so habituated to the use of identical methods and policies that they were expert in conducting the operations of their respective companies along parallel non-competitive lines that achieved the objectives of the conspiracy. During the last quarter century of the conspiracy these identical methods and policies have been further refined until the operations of all defendants are alike. The public has been deprived of the benefits of competition among defendants, just as if defendants had been merged into a single corporation."

Herbert A. Bergson, assistant attorney general in charge of the anti-trust division, said that since 1893 there has been an absence of effective competition among the Big Four meat packers.

"They possess such tremendous power to suppress competition, and the systematic use of that power is so deeply embedded in their whole method of doing business, that nothing less than destruction of that power can provide an opportunity for any real or effective competition in the sale of meat and the purchase of livestock."

The suit is being handled by Melville C. Williams and Ewart S. Harris, special assistants to the attorney general, and Joseph D. Guilfoyle, special attorney.

MORRELL CIO LOCAL STAGES ANOTHER WORK STOPPAGE

Another labor dispute at the Ottumwa, Ia. plant of John Morrell & Co. this week interrupted operations and caused a temporary shutdown of some departments. On Thursday morning two workers on the pork cutting floor were suspended for refusal to work as directed. The management then tried to fill those jobs, whereupon everybody else in the department refused to work. As a result the entire department was suspended for three days. Employees of five other departments were notified that there was a labor dispute and there would consequently be no work for them: Hog kill, green grading, fresh meat, trimming and casing.

For the past couple of months there have been numerous walkouts at the Morrell plant and scarcely a week has passed without a shutdown in some or all departments. The union last week took a strike vote and, without divulging how many people voted, announced that 93 per cent had authorized the bargaining board to strike whenever they "deemed it necessary."

NEVER FAIL

...for
taste-tempting
HAM
FLAVOR

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

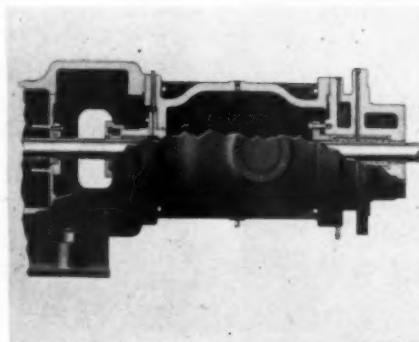
H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

Buildice ENGINEERS STOP AMMONIA LOSS WITH WORTHINGTON DOUBLE SEAL HOUSING



FRAME END

COMPRESSOR END

... AND YOUR COMPRESSORS GET EXTRA PROTECTION

Experienced refrigerating men know that liquid refrigerants often enter cylinder—chilling rod, resulting in shrinkage which causes leakage through packing and cylinder head.

Compressor damage and gas leak loss are avoided if your compressors are equipped with Worthington Double Seal Housing—leak passes through inner seal and is vented back into suction.

Buildice engineers pay special attention to operating details. For sound analysis and money saving recommendations, consult Buildice before you order new refrigerating equipment.

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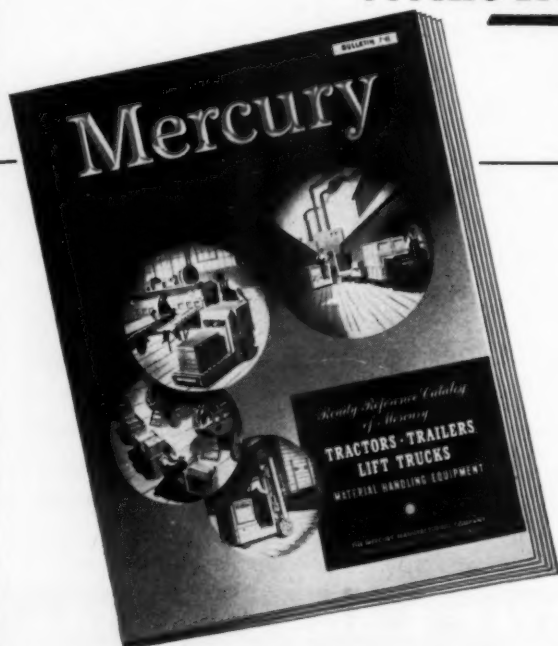
REFRIGERATING ENGINEERS

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Branches: Milwaukee and Minneapolis

— WORTHINGTON COMPRESSORS IN STOCK — ALL SIZES —

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FREE 52 Pages of Valuable Information For The Handling Executive

Just off the press! 52 pages illustrating and describing all Mercury equipment—including the newest additions to Mercury's expanded material handling line.

It's the most comprehensive catalog ever released by The Mercury Manufacturing Company, and a valuable source of information for every handling executive.

Request your free copy of the new Mercury 7-11 Catalog, today. Please use your company letter-head.



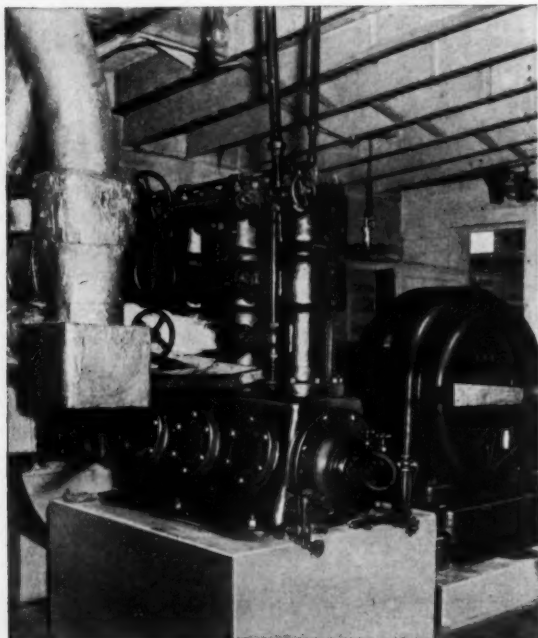
MERCURY

TRACTORS • TRAILERS • LIFT TRUCKS

THE MERCURY MANUFACTURING CO.
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HOWE REFRIGERATION KNOWN THE WORLD OVER

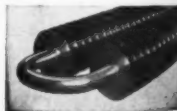
HOWE — TO CUT REFRIGERATION COSTS!



Operating and maintenance costs *go down* with Howe Refrigeration Equipment, say the men who know. Writes one user, "... saving \$48.60 per month on power!" Providing refrigeration equipment that cuts costs and assures the minimum of trouble with the maximum of service are the constant objectives of Howe engineers. 36 years of specialization equip them to solve any refrigeration problem. **Inquiries invited.**

Ammonia compressors 2 to 150 tons; self-contained automatic ammonia units; methyl and Freon condensing units; shell and tube condensers; brine and water coolers; unit coolers; fin coils; locker freezing units; air conditioning (cooling) equipment.

Howe Polar Circle Coils effect great savings in first cost space requirements, installation cost and also in the amount of refrigerant needed for any particular service . . . by tests, nearly 50%!



Howe Polar Circle Coils

HOWE ICE MACHINE CO.

Distributors in all Principal Cities

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BUILDERS OF REFRIGERATION EQUIPMENT EXCLUSIVELY SINCE 1912

Stocks

Sea

DURIN held 150,000,000 U. S. Dep. reported. Ho. cupancy August as 1 point and 1 point.

Beef, fro. Beef, in Total h Pork, fro Pork, D. Pork, all Total 1 Lamb and Veni's. All edible Canned Sausage Lard* Rendered *Lard NOTE plants. in cold s 472,000 discontin now incl

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More beef on tional S some 2H resentin Illinois, sponsor

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Stocks of Pork, Beef and Lard Registered Seasonal Decline During August, USDA Reports

DURING August, total meat stocks held in cold storage decreased by 150,000,000 lbs. to 536,000,000 lbs., the U. S. Department of Agriculture reported. However, total cold storage occupancy showed little change during August as cooler occupancy was down 1 point and freezer occupancy was up 1 point. As of September 1, coolers

corresponding date of the previous year.

Beef stocks also continued to decline, dropping from 70,559,000 lbs. on August 1 to 68,966,000 lbs. On September 1, 1947, beef stocks were reported to be 97,390,000 lbs.

Lamb and mutton stocks continued to grow and current stocks were larger

U. S. COLD STORAGE STOCKS ON SEPTEMBER 1

	Sept. 1, '48 pounds	Sept. 1, '47 pounds	Aug. 1, '48 pounds	Sept. 1 5-yr. av. 1943-47 pounds
Beef, frozen	57,751,000	55,719,000	60,171,000	130,621,000
Beef, in cure, cured & smoked	11,215,000	11,671,000	10,388,000	8,774,000
Total beef ¹	68,966,000	67,390,000	70,559,000	139,395,000
Pork, frozen	168,884,000	110,012,000	258,370,000	142,964,000
Pork, D. S. in cure & cured	54,439,000	34,949,000	73,076,000	72,139,000
Pork, all other in cure, cured and smoked	141,890,000	119,163,000	176,767,000	123,615,000
Total pork ²	365,222,000	264,124,000	508,213,000	338,718,000
Lamb and mutton ³	9,583,000	7,837,000	8,557,000	11,939,000
Veal ⁴	7,084,000	5,789,000	5,849,000	60,687,000
All edible offal, frozen and cured ⁵	44,342,000	58,665,000	50,393,000	...
Canned meats and meat products ⁶	27,840,000	23,243,000	31,093,000	...
Sausage room products ⁶	12,468,000	13,024,000	11,282,000	...
Lard ⁷	138,293,000	159,232,000	171,323,000	...
Rendered pork fat ⁸	3,513,000	3,333,000	2,981,000	*153,966,000

*Lard and rendered pork fat included.

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ¹Preliminary figures. ²Included in above figures are the following government-held stocks in cold storage, outside of processors' hands as of September 1, 1948: Lard and rendered pork fat, 472,000 lbs. The report by the government on holdings of pork, beef, veal, lamb and mutton is discontinued. ³No historical figures for these items. ⁴Trimnings formerly included with offal are now included with appropriate type of meat.

were 66 per cent and freezers, 73 per cent filled. Both figures were well below a year ago and the 5-year average.

The seasonal decline of pork stocks during August was more than one-and-a-half times the average August withdrawal. Total holdings dropped from 508,213,000 lbs. on August 1 to 365,222,000 lbs. on September 1, a decrease of about 143,000,000 lbs. However, current stocks were substantially larger than the 264,124,000 lbs. held on the

than the amount held a month and year earlier. Figures for the three periods were 9,583,000 lbs., 8,557,000 lbs. and 7,837,000 lbs., respectively. Veal and sausage room products registered an into-storage movement, while edible offal and canned meats and meat products again moved out of storage.

Inventories of lard and rendered pork fat declined but were slightly larger than the amount held on the corresponding date of 1947.

FATS AND OILS ALLOCATIONS

The U. S. Department of Agriculture has announced the following emergency export allocation for the week ending September 3: 4,400,000 lbs. of inedible tallow and grease allocated to Mexico in exchange for an equivalent quantity of copra from Mexico's IEFCA allocation from the Philippines—commercial procurement.

Supplementary allocations made by the USDA during the week ended September 10 included 850,000 lbs. of inedible tallow and grease for Switzerland and 1,300,000 lbs. for the Netherlands, commercial procurement, and 1,100,000 lbs. of lard for Venezuela, commercial procurement.

4-H CLUB MEMBERS MARKET BEEF WORTH OVER \$100,000

More than \$100,000 worth of choice beef on the hoof was marketed at National Stock Yards, Ill., this week by some 200 4-H club boys and girls representing 35 counties in Missouri and Illinois, at 4-H Club Marketing Day, sponsored by the Producers Live Stock

Marketing Association in cooperation with club leaders in the two states represented.

A total of 298 calves were marketed at prices ranging largely from \$34 to \$40. The latter price, paid for 19 head, equaled the highest figure ever received on the market for commercial cattle. The next highest price, \$39.50, was paid for 58 head and 31 head turned at \$39. The top of the regular cattle market for the day was \$35.50.

AMI SEPTEMBER PROMOTION

Lamb will be featured in the American Meat Institute's meat educational advertising in September. The red background ad for *Life* magazine (September 6) will tell how to get three meals—steaks, a roast and a stew—from one leg of lamb. The ad for *McCall's* September issue will give that information plus suggestions for serving sausage and a brief catalog of sausage flavors and textures to aid the housewife in selecting from the many sausage items on the market. It also offers a copy of the AMI booklet, "Thrifty Meat Recipes."

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4—Meat: with Tra-leze you entirely eliminate the losses caused by trimming and spot-cutting carcasses to remove oil and rust stains resulting from oil-dripping trolleys. Tra-leze becomes a dry lubricant when applied—ideal for packing house temperatures.

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1300 W. Division St.

Chicago 22, Ill.



LEATHERS AND HIDES

The thirty-third official showing of American leathers, held at the Waldorf-Astoria in New York this week, attracted unusual attention this year, according to the Tanners' Council of America, because of industry recognition that consumer demand for leather in shoes and other goods continues to increase. Shoe production in the first eight months of 1948 has been estimated slightly in excess of 307,000,000 pairs, an increase of approximately 1½ per cent over production in the same period of last year.

Among the factors which contributed to the importance of the show was the recognition on the part of the trade that the policy of caution followed by shoe manufacturers and retailers in recent weeks has resulted in a reduction in shoe manufacturers' leather inventories so that they are expected to buy more heavily.

Discussions among trade visitors at the show touched upon developments and trends in raw material supplies and prices. Lower feed costs resulting from the huge U. S. corn crop are expected by some to retard or postpone cattle slaughter because of increased profitability of cattle feeding. On the other hand, much attention is given to reports that additional supplies of hides may become available in South America at prices in line with domestic markets. There are also hopeful signs indicating a return to a more free movement of hides and skins in other areas of the world.

FINANCIAL NOTES

The board of directors of John Morrell & Co., Ottumwa, Ia., at a meeting held on September 14, declared a regular dividend of 37½¢ a share on its common stock, payable October 30, to stockholders of record at the close of business October 9.

The Cudahy Packing Co. has declared a quarterly dividend of 15¢ a share on its common stock, payable October 15 to stockholders of record October 2, and a preferred dividend of \$1.12½, payable the same date.

MARKET SUMMARY

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Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers, steady to \$2.00 lower; heifer, steady to \$2.00 lower; cows, steady; cutters and canners, 25c to 50c higher; bulls, 50c higher; calves, steady.

	Thurs.	Last wk.
Chicago steer top...	\$39.00	\$41.35
4 days cattle avg...	35.50	36.00
Chi. heifer top....	36.00	37.00
Chi. bol. bull top....	25.25	24.50
Chi. cow top.....	25.50	25.00
Chi. cut. cow top....	19.00	18.75
Chi. can. cow top...	16.75	16.50
4 days can.—		
cut. aver.....	17.00	16.75
Kan. City, top.....	38.00	39.00
Omaha, top	40.00	39.50
St. Louis, top.....	33.00	32.00
St. Paul, top.....	39.00	40.50
Receipts 20 markets		
4 days	305,000	190,000
Slaughter—		
Fed. Insp.	223,000	230,000

BEEF

Carcass, good, all wts.: Mixed.

Chicago	55½ @ 56	56 @ 56½
New York	57 @ 60	54 @ 58
Chi. cut., Nor. .35	@ 35½	33½ @ 34
Chi. bol. bulls. .38½	@ 39	38 @ 39
Chi. can., Nor. .35	@ 35½	33½ @ 34

CALVES

Chicago, top	\$31.00	\$31.00
Kan. City, top.....	28.00	29.00
Omaha, top	28.00	28.00
St. Louis, top.....	32.00	31.00
St. Paul, top.....	32.00	32.00
Slaughter—		
Fed. Insp.*	124,000	131,000
Dressed veal: Higher.		
Good, Chicago	43@48	40@47
Good, New York....	45@48	43@47

*Week ended September 11, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 25c higher and average 65c higher; other markets steady to 50c higher.

	Thurs.	Last wk.
Chicago top	\$30.00	\$29.75
4 day avg.....	28.15	27.50
Kan. City, top.....	29.75	29.25
Omaha, top	30.00	29.75
St. Louis, top.....	29.50	29.25
St. Paul, top.....	30.00	29.75
Corn Belt, top.....	29.50	29.00
Indianapolis, top...	29.25	29.00
Cincinnati, top	29.25	29.10
Baltimore, top	30.50	30.50
Receipts 20 markets		
4 days	233,000	189,000
Slaughter—		
Fed. Insp.*	538,000	535,000
Cut-out	180-220	240-240
results	220 lb. 240 lb.	270 lb.
This week...+\$1.67	+.32	—\$1.87
Last week...+.26	—1.15	—3.32

PORK

Chicago: Higher.

Reg. hams,			
all wts....	57½n	56½n	
Loins 12/16..65	@66	62 @63	
Bellies, 8/12..45	@45½	44½ @45	
Picnics,			
all wts....39	@47	37½ @44½	
Reg. trim....38	@39	34½ @35½	
New York:			
Loins, 8/12 ..70	@72	65 @68	
Butts, all wt.60	@61	57 @59	

LAMBS

Chicago, top	\$25.50	\$26.75
Kan. City, top.....	25.00	25.50
Omaha, top	25.75	26.00
St. Louis, top.....	26.00	25.75
St. Paul, top.....	25.75	26.00
Receipts 20 markets		
4 days	316,000	200,000
Slaughter—		
Fed. Insp.*	274,000	295,000
Dressed lamb prices: Steady to higher.		
Chicago, choice	50@54	50@54
New York, choice....	53@59	48@54

Hides—Fats—By-Products

HIDES

Chicago packer hides: Continued weakness predominated several descriptions. Fairly good movement this week. Native steers, lower; ex-light steers, down; fair call for most grades.

	Thurs.	Last wk.
Hvy. native		
cows	28½ @29¼	28½ @29¼
Nor. calf		
(heavy)	55	55
Nor. calf		
(light)	55	55
Nor. native		
kipskin	35	35
Outside small pkr.		
native, all weight		
str. & cows.24	@26	24 @26

TALLOW, GREASES, ETC.

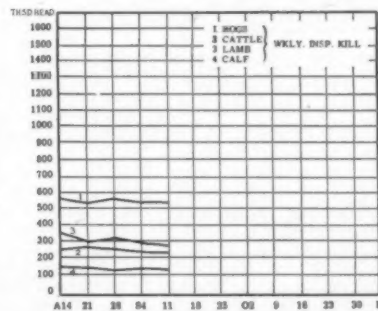
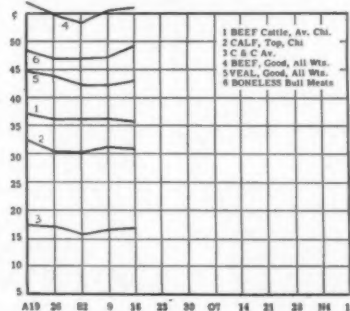
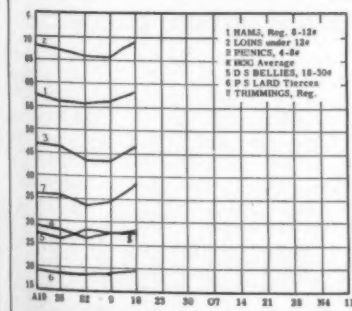
Chicago: Firmer undertone developed most grades while larger dealers and soapers still bidding at lower levels. Spotty and scattered trading reported at fractionally higher prices.

Fancy tallow..13½ @14½	13½ @14
Choice white	
grease	13 @13¾ 13 @13¾
Chicago By-Products: Mostly higher.	
Dry rend.	
tankage*1.70@1.75	*1.60
10-11%	
tankage*7.75@8.00	*7.25@7.50
Blood	*8.00 *7.25@7.50
Digester tankage	
60%	100.00 95.00
Cottonseed oil,	
Val. S. E....	22½pd 23½pd

*F.O.B. shipping point.

LARD

Lard—Cash	19.37½ax	18.75ax
Loose	20.75	20.50ax
Leaf	19.75n	19.50n
N—nominal. Ax—asked.		



Federally Inspected Meat Production Considerably Lower Than Previous Year

MEAT production under federal inspection for the week ended September 11 totaled 217,000,000 lbs., the U. S. Department of Agriculture reported. This was 3 per cent below the 224,000,000 lbs. processed in the pre-

last week and 173,000 in the same week last year. Output of inspected veal for the three weeks under comparison was 16,900,000, 17,800,000 and 23,500,000 lbs., respectively.

Hog slaughter of 538,000 head was 1

295,000 head for the preceding week and 331,000 in the week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 11,800,000, 12,700,000 and 13,500,000 lbs., respectively.

The table at the left shows numbers of livestock slaughtered, meat and lard production and average weights of slaughter.

FREEZER LOCKERS GAIN

Freezer locker plants have multiplied nearly eight times in number in the 10 years since they became a rural development important enough to call for an annual count by the Extension Service of the U. S. Department of Agriculture. They passed the 10,000 mark this season—10,617—an increase of about 1,000 since last year. The first count in 1938 was 1,269, according to the Extension Service.

Increases were scattered through most of the states this year with Missouri leading in the number of new plants, followed by Iowa and Washington State.

The Extension Service reports that the 10,600 plants provide nearly 5,500,000 locker boxes. These are used by about 3,000,000 farm families and about half as many families living in towns and cities.

The boxes, the Extension Service estimates, handle well on toward 2,000,000,000 lbs. of food a year.

CHICAGO PROVISION STOCKS

The out-of-storage movement of lard stocks at Chicago was again apparent during the first two weeks of September with stocks on September 15 about 11,000,000 lbs. smaller than the amount held at the end of August. Midmonth holdings were also substantially smaller than those of a year earlier.

	Sept. 15, '48, lbs.	Aug. 31, '48, lbs.	Sept. 15, '47, lbs.
P. S. lard (a).....	60,952,631	70,618,766	69,892,717
P. S. lard (b).....	32,000	126,000	...
Dry rendered			
lard (a).....	1,974,827	2,168,162	...
Other lard.....	10,387,850	11,122,607	11,823,041
TOTAL LARD.....	73,347,308	84,085,535	81,717,758
D. S. cl. bellies			
(contract).....	820,900	840,100	116,000
D. S. cl. bellies			
(other).....	8,390,432	9,834,240	2,296,594
TOTAL D.S.			
CL. BELLIES.....	9,211,332	10,674,340	2,414,594
D. S. rib bellies.....
(a) Made since Oct. 1, 1947. (b) Made previous to Oct. 1, 1947.			

LARD LICENSE ELIGIBILITY

Copies of the fats and oils questionnaire—OIT Form 707—through which the Office of International Trade will attempt to establish the eligibility of lard producers and exporters to obtain licenses for the exportation of lard are now available. Use of these questionnaires was suggested to OIT by the industry advisory committee and through them the government agency hopes to establish which applicants for licenses should be allowed to participate in the trade because of an established interest in producing and/or exporting lard.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended September 11, 1948—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Sept. 11, 1948.....	223	109.7	124	16.9	538	78.5	274	11.8	216.9
Sept. 4, 1948.....	230	113.8	131	17.8	535	79.7	295	12.7	224.0
Sept. 13, 1947.....	350	161.9	173	23.5	682	98.2	331	13.5	297.1

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Per 100 mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Sept. 4, 1948.....	932	492	252	136	255	146	93	43	18.2
Aug. 28, 1948.....	934	495	250	136	261	149	93	43	18.6
Sept. 13, 1947.....	904	463	247	136	250	144	89	41	21.5

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

ceding week and 27 per cent below the 297,000,000 lb. production recorded for the corresponding week last year.

Cattle slaughter was estimated at 223,000 head—3 per cent below the 230,000 reported last week and 36 per cent below the 350,000 recorded in the corresponding week last year. Beef production of 110,000,000 lbs. compared with 114,000,000 in the week before and 162,000,000 in the period a year ago.

Calf slaughter, estimated at 124,000 head, compared with 131,000 reported

per cent above the 535,000 kill of the preceding week, but 21 per cent below the 682,000 slaughter for the same week in 1947. Production of pork was estimated at 78,000,000 lbs., compared with 80,000,000 in the previous week and 98,000,000 in the period last year. Lard production of 18,200,000 lbs. compared with 18,600,000 reported last week and 21,500,000 processed in the same week last year.

Sheep and lamb slaughter was estimated at 274,000 head, compared with

HOG CUT-OUT RESULTS IMPROVED AGAIN THIS WEEK

(Chicago costs and credits, first three days of week.)

Cut-out margins for all weights of hogs tested showed much improvement over the previous week due to the strong advance in product values while average hog costs remained steady. Light and medium weights cut out with plus margins, but the heavies showed a minus margin of \$1.87. Light butchers

cut at plus \$1.67; mediums, plus 32c.

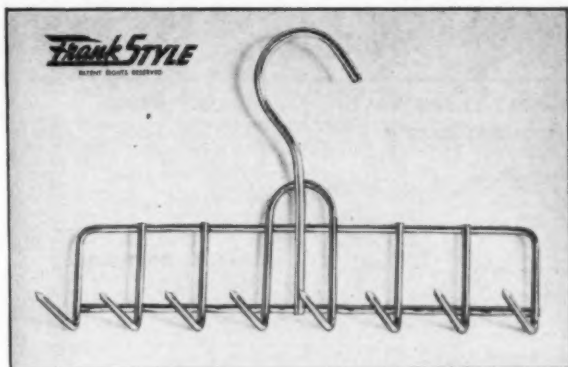
This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live	Price	per	per	per cwt.	Pct. live	Price	per	per	per cwt.	Pct. live	Price	per	per	per cwt.
wt. lb.	lb.	lb.	lb.	yield	wt. lb.	lb.	lb.	lb.	yield	wt. lb.	lb.	lb.	lb.	yield
Skinned hams.....	12.5	60.5	\$ 7.58	\$10.95	12.5	60.5	\$ 7.58	\$10.70	12.9	58.6	\$ 7.56	\$10.61		
Picnics.....	5.6	46.2	2.58	3.74	5.4	45.2	2.44	3.48	5.3	42.6	2.25	3.16		
Boston butts.....	4.2	58.5	2.45	3.57	4.1	57.0	2.34	3.30	4.1	53.0	2.17	3.02		
Loins (blade in).....	10.1	68.4	6.91	9.09	9.8	64.5	6.32	8.96	9.7	56.7	5.49	7.60		
Bellies, S. P.....	11.0	44.7	4.92	7.11	9.5	43.2	4.10	5.83	3.9	38.1	1.48	2.10		
Bellies, D. S.....	2.1	27.5	.58	.83	8.5	27.5	2.33	3.31		
Fat backs.....	3.2	18.0	.58	.81	4.5	19.0	.85	1.22		
Plates and jowls.....	2.9	23.0	.67	.97	3.0	23.0	.60	.87	3.4	23.0	.78	1.11		
Raw leaf.....	2.2	19.6	.48	.68	2.2	19.6	.48	.61	2.2	19.6	.48	.61		
P. S. lard, rend. wt.13.7	21.0	2.88	4.18	12.2	21.0	2.56	3.63	10.1	21.0	2.12	3.05			
Spare ribs.....	1.6	49.0	.78	1.13	1.6	39.0	.62	.90	1.6	33.5	.53	.74		
Regular trim.....	3.2	37.4	1.20	1.76	2.9	37.4	1.09	1.57	2.8	37.4	1.04	1.54		
Feet, tails, etc.....	2.0	18.3	.37	.53	2.0	18.3	.37	.51	2.0	18.3	.37	.51		
Offal & misc.....95	1.3895	1.3595	1.34		
Total Yield & Value.....	69.0	\$31.70	\$45.94	70.5	\$30.63	\$43.45	71.0	\$28.35	\$39.93					
Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs.....	\$28.84				\$29.25				\$29.25				Per cwt. yield	
Condemnation loss.....	.14				.15				.15				Per cwt. yield	
Handling and overhead.....	1.05				.91				.82				Per cwt. yield	
TOTAL COST PER CWT.....	\$30.03				\$30.31				\$30.22				Per cwt. yield	
TOTAL VALUE.....	\$17.0				\$30.63				\$28.35				Per cwt. yield	
Cutting margin.....	+\$ 1.67				+\$.32				-\$ 1.87				Per cwt. yield	
Margin last week.....	+.26				+ 1.15				+ 3.32				Per cwt. yield	

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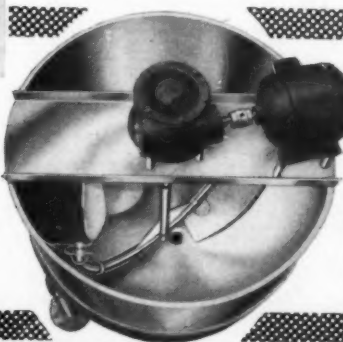
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CARCASS BEEF

	Sept. 15, 1948	per lb.
Choice native steers—	57	@60 1/2
All weights	56	@58
Good native steers—	44	@52
All weights	38	@42
Commercial native steers—	35	@36
All weights	31	@32
Utility, all wts.	28	@28
Hindquarters, choice	31	@32
Forequarters, choice	31	@32
Cow, commercial	33	@34 1/2
Cow, utility	30 1/2	@31
Cow, cutter and canner	25	@26
Holstein bulls, 500 up	30 1/2	@31 1/2

BEEF CUTS

Steer loin, choice	95	@1.00
Steer loin, good	88	@90
Steer loin, commercial	85	@86
Steer round, choice	58	@59
Steer round, good	57	@58
Steer rib, choice	78	@79
Steer rib, good	70	@71
Steer rib, commercial	67	@68
Steer sirloin, choice	95	@97
Steer sirloin, commercial	87	@88
Steer brisket, choice	53	@54
Steer brisket, good	53	@54
Steer chuck, choice	53	@54
Steer chuck, good	53	@54
Steer back, choice	63	@64
Steer back, good	62	@63
Navel, good	32	@33
Fore shanks	34	@35
Hind shanks	34	@35
Steer tenderloins	81	@82
Cow tenders, 5 up	81	@82
Steer plates	38	@39

BEEF PRODUCTS

Brains	74	@75
Hearts	34 1/2	@35
Tongues, select, 3 lbs. & up, fresh or froz.	39	@40
Tongues, house run, fresh or froz.	29	@30
Tripe, cooked	29	@30
Livers, regular	50	@51
Kidneys	19	@20
Cheek meat	34 1/2	@35
Lips	22	@23
Lungs	11 1/2	@12
Melts	11 1/2	@12
Udders	7 1/2	@8

CALF—HIDE OFF

Choice, 225 lbs. down	45	@46
Good, 225 lbs. down	43	@44
Commercial	40 1/2	@41
Utility	39	@40

VEAL—HIDE OFF

Choice carcass	49	@50
Good carcass	47	@48
Commercial carcass	44 1/2	@45
Utility	39	@40

LAMBS

Choice lambs	52	@53
Good lambs	51	@52
Commercial lambs	48 1/2	@49

MUTTON

Good	25	@26
Commercial	23	@24
Utility	22	@23

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	63	@65
Fancy skinned hams, 14/18 lbs., parchment paper	65	@67
14/16 lbs., parchment paper	64	@65
Fancy trim, brisket off, bacon, 8 lb. down, wrap	60	@62
Square cut seedless bacon, 8 lb. down, wrap	59	@61

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	62	@63
Reg. pork loins, und. 12 lb.	69	@71
Tenderloins	86	@87
Boneless loins	67	@68
Picnics, 4/8	47	@48
Skinned shldrs, bone in	48 1/2	@49 1/2
Spareribs, under 3 lb.	49 1/2	@50 1/2
Boston butts, 4/8 lb.	59	@61
Boneless butts, c.t., 3/5	62	@63
Neck bones	21 1/2	@22
Pigs feet, front	13	@13 1/2
Kidneys	29	@30
Livers	25 1/2	@26
Brains	26	@27
Ears	14	@15
Snouts, lean in	16	@17

FANCY MEATS

Tongues, corned	39	@40
Veal breads, under 8 oz.	76	@77
12 oz. up	82	@83
Beef kidneys	19	@20
Calif tongues	23	@24
Lamb fries	75	@76
Beef livers, selected	59	@60
Ox tails, under 1/2 lb.	10	@11
Over 1/2 lb.	23	@24

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	39 1/2	@40 1/2
Sp. lean pork trim, 85%	50	@51
Ex. lean pork trim, 95%	57	@58
Pork cheek meat	43 1/2	@44 1/2
Pork tongues	25	@26
Boneless bull meat	49 1/2	@50 1/2
Boneless chucks	49 1/2	@50 1/2
Shank meat	49 1/2	@50 1/2
Beef trimmings	39	@40
Beef cheek meat	34 1/2	@35 1/2
Dressed canners	35	@36
Dressed cutter cows	35	@36
Dressed bologna bulls	39 1/2	@40 1/2
Boneless veal trim	46	@47

DRY SAUSAGE

Cervelat, ch. hog bungs	89	@90
Thuringer	54	@55 1/2
Farmer	77	@78
Holsteiner	77	@78
B. C. Salam, new con.	53	@54
Genoa style salami, ch.	96	@97
Pepperoni	86	@87
Mortadella, new condition	56	@57
Cappicola (cooked)	85	@86
Italian style hams	57	@58

DOMESTIC SAUSAGE

Pork sausage, hog casings	53	@54
Pork sausage, bulk	51	@52
Frankfurters, sheep casings	49	@50
Frankfurters, hog casings	47	@48
Bologna	45	@46
Bologna, artificial casings	44	@45
Smoked liver, hog bungs	47	@48
New Eng. lunch specialty	70	@71
Mixed luncheon spec., ch. 47	55	@56
Tongue and blood	41	@42
Blood sausage	31	@32
Souse	31 1/2	@32 1/2
Polish sausage, fresh	42	@43
Polish sausage, smoked	51	@52

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1% to 1 1/2 in., 180 pack	40	@50
Domestic rounds, over 1 1/2 in., 140 pack	48	@55
Export rounds, wide, over 1 1/2 in.	85	@90
Export rounds, medium, 1% to 1 1/2 in.	47	@57
Export round, narrow, 1% in. under	1.10	@1.18
No. 1 weasands, 24 in. up	10	@12
No. 1 weasands, 22 in. up	7	@8
No. 2 weasands	5	@6
Middle sewing, 1% @ 2 1/2 in. & up	1.10	@1.15
Middles, select, extra, 2% @ 2 1/2 in.	1.50	@1.60
Middles, select, extra, 2 1/2 in. & up	2.00	@2.10
Beef bungs, export No. 1	16	@17
Beef bungs, domestic	11	@12
Dried or salted bladders, per piece:		
12-15 in. wide, flat	15	@16
10-12 in. wide, flat	10	@11
8-10 in. wide, flat	7	@8

Pork casings:		
Extra narrow, 29 mm. & dn.	3.05	@3.25
Narrow, mediums, 29 @ 32 mm.	2.90	@3.10
Medium, 32 @ 35 mm.	1.85	@2.00
Spe. medium, 35 @ 38 mm.	1.70	@1.75
Wide, 38 @ 43 mm.	1.00	@1.05
Export bungs, 34 in. cut	35	@39
Large prime bungs, 34 in. cut	26	@31
Medium prime bungs, 34 in. cut	19	@21
Small prime bungs	16	@17
Middles, per set, cap off	63	@68

SEEDS AND HERBS

	Whole for Saus.	Ground
Caraway Seed	23	@27 1/2
Cominos seed	29	@33
Mustard seed, fcy. yel.	22	@23
American	20	@21
Marjoram, Chilean	27	@31
Oregano	23	@27
Coriander, Morocco	23	@27
Natural No. 1	11 1/2	@14 1/2
Marjoram, French	30	@35
Sage Dalmation	30	@35
No. 1	30	@35

SPICES

(Basis Chgo., orig. bbls., bags, sales)

	Whole	Ground
Allspice, prime	31 1/2	@34 1/2
Resifted	32 1/2	@35 1/2
Chili powder	36	@45
Chili pepper	43	@46
Cloves, Zanzibar	25	@29
Ginger, Jam., unbl.	32 1/2	@39
Ginger, African	23	@29
Cochin	23	@29
Mace, fcy. Banda	17	@18
East Indies	17	@18
Mustard, flour, fcy.	35	@36
No. 1	26	@27
West India Nutmeg	50	@54
Paprika, Spanish	45	@46
Pepper, Cayenne	43	@45
Red No. 1	84	@92
Pepper, Packers	84	@88
Pepper, black	84	@88
Pepper, white	86	@91
Pepper, Black	84	@88
Malabar	84	@88
Black, Lampung	84	@88

CURING MATERIALS

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	11.00
Salt, p. n. ton, f.o.b. N. Y.	14.00
Small crystals	14.00
Medium crystals	14.00
Pure rfd., gran. nitrate of soda	5.20
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lb. only, paper sacked f.o.b. Chgo.	Per ton
Granulated	19.20
Medium	21.30
Rock, bulk, 40 ton cars, Detroit	10.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.70
Standard gran., f.o.b. refiners (2%)	7.55 @ 7.71
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, Lb., less 2%	7.00
Dextrose, per cwt.	6.80
in paper bags, Chicago	6.80

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles September 13	San Francisco September 14	No. Portland September 14
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$52.00 @ \$53.00	\$52.00 @ \$54.00	\$52.00 @ \$54.00
500-600 lbs.	52.00 @ 53.00	52.00 @ 54.00	52.00 @ 54.00
Commercial:			
400-600 lbs.	48.00 @ 50.00	50.00 @ 52.00	45.00 @ 48.00
Utility:			
400-600 lbs.	42.00 @ 45.00	48.00 @ 50.00	41.00 @ 43.00
COW:			
Commercial, all wts.	39.00 @ 40.00	42.00 @ 46.00	39.00 @ 42.00
Cutter, all wts.	34.00 @ 36.00	36.00 @ 38.00	34.00 @ 36.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	48.00 @ 50.00	48.00 @ 49.00	48.00 @ 49.00
Good:			
80-130 lbs.	45.00 @ 47.00	47.00 @ 48.00	47.00 @ 48.00
FRESH LAMB & MUTTON: (Carcass)			
SPRING LAMB:			
Choice:			
40-50 lbs.	50.00 @ 51.00	48.00 @ 50.00	47.00 @ 48.00
50-60 lbs.	50.00 @ 51.00	47.00 @ 49.00	46.00 @ 47.00
Good:			
40-50 lbs.	49.00 @ 50.00	48.00 @ 50.00	47.00 @ 48.00
50-60 lbs.	49.00 @ 50.00	47.00 @ 49.00	46.00 @ 47.00
Commercial, all wts.	46.00 @ 48.00	44.00 @ 47.00	44.00 @ 45.00
Utility, all wts.	40.00 @ 44.00	40.00 @ 42.00	40.00 @ 42.00
MUTTON (EWE):			
Good, 75 lbs. dn.	24.00 @ 25.00	23.00 @ 25.00	21.00 @ 23.00
Commercial, 75 lbs. dn.	23.00 @ 24.00	21.00 @ 23.00	19.00 @ 20.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	47.00 @ 49.00	47.00 @ 49.00	47.00 @ 49.00
120-137 lbs.	45.00 @ 47.00	45.00 @ 47.00	44.00 @ 45.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	68.00 @ 72.00	75.00 @ 78.00	73.00 @ 75.00
10-12 lbs.	68.00 @ 72.00	75.00 @ 78.00	73.00 @ 75.00
12-16 lbs.	68.00 @ 71.00	72.00 @ 75.00	70.00 @ 72.00
PICNICS:			
4-8 lbs.	51.00 @ 53.00		
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.	65.00 @ 72.00	69.00 @ 70.00	66.00 @ 71.00
16-20 lbs.	65.00 @ 71.00	67.00 @ 69.00	66.00 @ 70.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	58.00 @ 63.00	64.00 @ 67.00	65.00 @ 68.00
8-10 lbs.	56.00 @ 62.00	62.00 @ 64.00	63.00 @ 65.00
10-12 lbs.	56.00 @ 62.00		
LARD, Refined:			
Tierces	24.50 @ 25.50		
50 lb. cartons & cans	24.50 @ 26.00		
1 lb. cartons	25.50 @ 27.00	28.00 @ 29.00	26.50 @ 27.50



BARREL WASHER

Cleans barrels efficiently, economically and speedily! Heavy structural steel, hot-dip galvanized complete, assures years of satisfactory service. Three rotating brushes are so arranged that both sides and bottom are washed at the same time. Tub and vat washer models also available.

Write for our early delivery date!

KEEBLER ENGINEERING CO.

1910 West 59th St. Chicago 36, Illinois

Our 18th Year of Uninterrupted Service

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, SEPTEMBER 16, 1948

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	57 1/2 n	57 1/2 n
10-12	57 1/2 n	57 1/2 n
12-14	57 1/2 n	57 1/2 n
14-16	57 1/2 n	57 1/2 n

BOILING HAMS

	Fresh or Frozen	S.P.
10-12	56 1/2 n	56 1/2 n
12-14	55 n	55 n
14-16	49 n	49 n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	59 1/2 @ 60	60 n
12-14	59 1/2 @ 60	60 n
14-16	59 1/2 @ 60	60 n
16-18	59	59 n
18-20	57 1/2	57 1/2 n
20-22	51 1/2	51 1/2 n
22-24	51 1/2	51 1/2 n
24-26	48	48 n
26-28	48	48 n
28-30	48	48 n
30-32	43 1/2	---

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22 1/2 n	22 1/2 n
Clear plates	18 n	18 n
Square joints	28 n	28 n
Jowl butts	25	24 1/2 @ 25

PICNICS

	Fresh or Frozen	S.P.
4-6	47	47
6-8	46	46
8-10	40 1/2	40 1/2
10-12	39 1/2	39 1/2
12-14	39	39
8-up, No. 2's	39	---
inc.	39	---

BELLIES

	Fresh or Frozen	Cured
6-8	45 1/2	47
8-10	45	46 1/2
10-12	45	46 1/2
12-14	42 1/2 @ 43	44 n
14-16	41 @ 41 1/2	42 1/2 n
16-18	37	38 1/2 n
18-20	33 1/2	35 n

D.S. BELLIES

18-20	28 1/2
20-25	28 @ 28 1/2
25-30	26 1/2 @ 27
30-35	26 1/2
35-40	24 1/2
40-50	23 1/2

FAT BACKS

	Green or Frozen	Cured
6-8	19 n	19
8-10	19 1/2	19 1/2
10-12	19 1/2	19 1/2
12-14	20 n	20 1/2
14-16	21 n	21
16-18	21 n	21 1/2
18-20	21 n	21 1/2
20-25	21 n	21 1/2

LARD FUTURES PRICES

MONDAY, September 13, 1948

	Open	High	Low	Close
Sept. 20.25	20.40	19.00	19.05	
Oct. 19.90	20.00	19.27 1/2	19.55	
Nov. 19.80	19.05	19.30	19.45	
Dec. 20.50	20.00	19.85	20.05	
Jan. 20.35	20.35	19.62 1/2	19.85b	
Mar. 20.20	20.20	19.67 1/2	19.90a	

Sales: 29,320,000 lbs.

Open interest, at close Fri., Sept. 10th: Sept. 297, Oct. 972, Nov. 704, Dec. 795, Jan. 294, Mar. 136; at close Sat., Sept. 11th: Sept. 258, Oct. 961, Nov. 709, Dec. 783, Jan. 293, and Mar. 143 lots.

TUESDAY, September 14, 1948

Sept. 19.85	19.85	19.25	19.60a
Oct. 19.55	19.55	19.17 1/2	19.45
Nov. 19.45	19.47 1/2	19.02 1/2	19.42 1/2
Dec. 19.95	20.00	19.55	19.97 1/2
Jan. 19.55	19.75	19.35	19.75b
Mar. 19.65	19.75	19.30	19.75b

Sales: 21,240,000 lbs.

Open interest, at close Mon., Sept. 13th: Sept. 227, Oct. 937, Nov. 711, Dec. 784, Jan. 295 and Mar. 148 lots.

WEDNESDAY, September 15, 1948

Sept. 19.45	19.45	18.87 1/2	18.87 1/2
Oct. 19.37 1/2	19.37 1/2	18.70	18.70
Nov. 19.20	19.30	18.75	18.87 1/2
Dec. 19.95	19.95	19.25	19.25
Jan. 19.35	19.50	19.00	19.00
Mar. 19.70	19.70	19.00	19.00b

Sales: 18,960,000 lbs.

Open interest, at close Tues., Sept. 14th: Sept. 211, Oct. 929, Nov. 698, Dec. 762, Jan. 298 and Mar. 161 lots.

THURSDAY, September 16, 1948

Sept. 18.75	19.10	18.75	18.75
Oct. 18.60	18.95	18.60	18.72 1/2
Nov. 18.70	18.97 1/2	18.62 1/2	18.67 1/2
Dec. 19.20	19.45	19.17 1/2	19.32 1/2
Jan. 19.00	19.10	19.00	19.10b
Mar. 18.95	19.15	18.90	19.05b

Sales: 14,120,000 lbs.

Open interest, at close Wed., Sept. 15th: Sept. 174, Oct. 912, Nov. 720, Dec. 770, Jan. 294 and Mar. 169 lots.

FRIDAY, September 17, 1948

Sept. 18.85	19.12 1/2	18.85	19.00
Oct. 18.75	19.25	18.75	18.95
Nov. 18.85	19.15	18.75	19.00a
Dec. 19.45	19.65	19.30	19.47 1/2 n
Jan. 19.10	19.25	19.10	19.25b
Mar. 19.05	19.25	19.05	19.25a

Sales: About 14,000,000 lbs.

Open interest, at close Thurs., Sept. 16th: Sept. 145, Oct. 917, Nov. 734, Dec. 760, Jan. 291 and Mar. 183 lots.

CORN-HOG RATIO

The corn-hog ratio at Chicago for the week ended September 11 was slightly more favorable for hog producers than the previous week. The ratio for all purchases was 13.7 as compared with 13.5 for the week ended September 4 and 10.2 for the comparable week of 1947. The ratio for barrows and gilts for the same three periods was 14.3, 14.4 and 11.0, respectively. The September 11 ratio was based on No. 3 yellow corn at \$2.008, September 4 at \$2.009 and the corresponding period of the previous year at \$2.614.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chgo.	\$24.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	24.50
Kettle rend., tierces, f.o.b. Chgo.	25.50
Leaf, kettle rend., tierces, f.o.b. Chgo.	25.50
Neutral, tierces, f.o.b. Chicago	25.62 1/2
Standard Shortening, *N. & S. 30.00	
Hydrogenated Shortening N. & S.	31.75

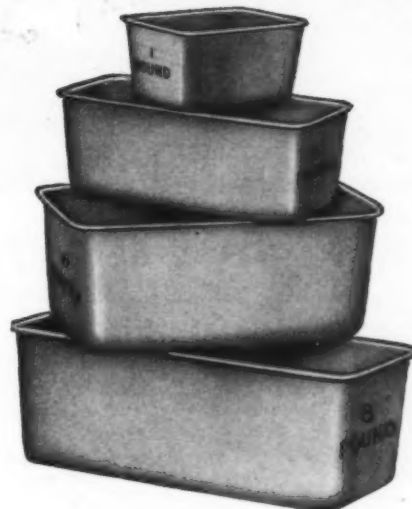
*Del'd.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Sept. 11	19.87 1/2 b	20.87 1/2	19.87 1/2 n
Sept. 13	20.00b	21.25b	20.25n
Sept. 14	19.87 1/2 a	21.00a	20.00n
Sept. 15	19.37 1/2 a	20.75a	19.75n
Sept. 16	19.37 1/2 a	20.75	19.75n
Sept. 17	19.37 1/2 a	20.75a	19.75n

Watch the Classified Advertisements page for bargains in equipment.

E. G. JAMES CO., OFFER STAINLESS STEEL MEAT MOLD PANS



No retinning, replacement or repair on Stainless Steel Meat Mold Bake Pans! They always stay bright and clean, because their silver-like surface is rust-proof, corrosion-resisting, stainless.

The regular Meat Mold Bake Pans are made in 1 pound, 4 pound, 6 pound, and 8 pound. The four pound may be used for three pound, and the six pound for a five pound. The one pound is known as a "Chili Pan." Scrapple is made in the 3 pound size.

OUTSIDE DIMENSIONS

Size Pan	Gauge	Length	Width	Depth	Price
1 Lb.	24	5 1/2"	3 1/2"	2 1/2"	\$1.25 Ea.
4 Lb.	22	9	4 3/4"	3 1/4"	2.25 Ea.
6 Lb.	22	10 1/2"	5 1/2"	4 "	2.50 Ea.
8 Lb.	22	14 1/8"	4 1/8"	3 15/16"	3.50 Ea.
Scrapple	24	8 1/2"	4 "	2 1/2"	1.50 Ea.
Cover for the 4 Lb. Pan					.90 Ea.
Cover for the 6 Lb. Pan					1.00 Ea.
Cover for the 8 Lb. Pan					1.50 Ea.



For cleaning use Kurly Kate Metal Sponges

Designed especially for cleaning all types of food equipment and utensils. Will not rust or splinter, cut the hands or injure metal or plated surfaces.

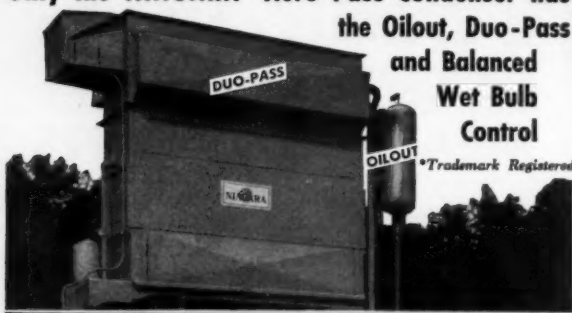
No. 756: Stainless Steel	\$72.00 Gross
No. 507: Stainless Nickel Silver	54.00 Gross
No. 805: Special Bronze	43.20 Gross
No. 30: Special Bronze "Egg" Cleaners	18.00 Gross

Minimum Order—1/2 Gross (1 Case)

On Orders of 3 Gross or More Freight Prepaid in U.S.A.

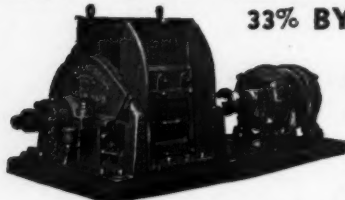
E. G. JAMES CO.
316 S. LA SALLE STREET
Harrison 9062, Chicago 4, Ill.

Only the NIAGARA *Aero-Pass Condenser has
the Oilout, Duo-Pass
and Balanced
Wet Bulb
Control



NIAGARA BLOWER CO. 405 LEXINGTON AVE.
NEW YORK 17, N. Y.

COOKING TIME REDUCED 33% BY GRINDING



IN THE
**M & M HOG
CUTS RENDERING
COSTS**

Reduces fats, bones, car-
casses etc., to uniform
fineness. Ground product
readily yields fat and moisture content. Reduced cook-
ing time saves steam power and labor. There's an M & M
HOG of the size and type to meet your requirement. Write

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

Hi-Test

**FOR POWER and
PROCESS STEAM**

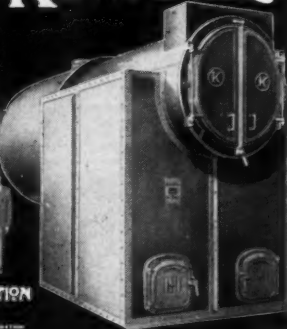
6 Sizes for 50 to 150 H.P., 125
and 150 lbs. W.P. . . . a quick
steaming, all-welded portable
type with firebox for refractory
lining. A fuel saver.

80 Years Boilermakers
WRITE Dept 89-89 for 6" scale
with pipe diameter markings.

WON FOR
5th TIME

KEWANEE BOILER CORPORATION
KEWANEE, ILLINOIS
Division of American Rotor & Standard Lathery Corporation

KEWANEE



**Preferred
PACKAGING SERVICE**

GREASE-PROOF PARCHMENT
BACON PAK • LARD PAK
SYLVANIA CELLOPHANE • GLASSINE

Daniels MANUFACTURING COMPANY
SHIMLANSKY, WISCONSIN
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

September, 15
1948

Choice, native, heavy.....	60 1/2 @ 66 1/2
Choice, native, light.....	60 1/2 @ 66 1/2
Good.....	57 1/2 @ 64 1/2
Comm.....	51 1/2 @ 58 1/2
Can. & cutter.....	37 @ 45
Bol. bull.....	43 @ 44

BEEF CUTS

City

No. 1 ribs.....	78 @ 82
No. 2 ribs.....	67 @ 73
No. 1 loins.....	86 @ 90
No. 2 loins.....	72 @ 80
No. 1 hinds and ribs.....	68 @ 71
No. 2 hinds and ribs.....	65 @ 69
No. 3 hinds and ribs.....	56 @ 62
No. 1 top sirloins.....	73 @ 77
No. 2 top sirloins.....	72 @ 76
No. 1 rounds.....	66 @ 67
No. 2 rounds.....	63 @ 66
No. 1 chuck.....	56 @ 57
No. 2 chuck.....	54 @ 56
No. 3 chuck.....	50 @ 54
No. 1 briskets.....	54 @ 56
No. 2 briskets.....	54 @ 56
No. 1 flanks.....	27 @ 29
No. 2 flanks.....	27 @ 29

FRESH PORK CUTS

Western

Boston butts.....	59 @ 60
Pork loins, fresh 12 lbs. do.....	60 @ 71
Hams, regular, under 14 lbs.....	@ 60 1/2
Hams, skinned, fresh, under 14 lbs.....	@ 63
Picnics, fresh, bone in.....	64 @ 69
Pork trimmings, ex. lean.....	58 @ 59
Pork trimmings, regular.....	40 @ 40 1/2
Spareribs, under 3.....	50 1/2 @ 51 1/2
Bellies, sq. cut, seedless, 8/12.....	47 @ 47 1/2

City

Boston butts, 4/8 lbs.....	60 @ 64
Shoulders, N. Y.....	52 @ 55
Pork loins, fr., 10/12 lbs.....	70 @ 73
Hams, regular, under 14 lbs.....	58 @ 61
Hams, sknd., under 14 lbs.....	58 @ 61
Picnics, bone in.....	50 @ 53
Pork trim, ex. lean.....	50 @ 53
Pork trim, regular.....	34 @ 37
Spareribs, light.....	52 @ 54
Bellies, sq. cut, seedless, 8/12.....	47 @ 47 1/2

BUTCHERS' FAT

Shop fat.....	5%
Breast fat.....	7 1/2%
Edible suet.....	7%
Inedible suet.....	7%

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, SEPTEMBER 15, 1948

All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	\$60.50-62.50
700-800 lbs.....	60.50-62.50

Good:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	57.00-60.00
700-800 lbs.....	57.00-60.00

Commercial:	
350-600 lbs.....	46.00-50.00
600-700 lbs.....	47.00-52.00
Utility, all wts.....	None

COW:

Commercial, all wts.....	38.00-43.00
Utility, all wts.....	35.00-40.00
Cutter, all wts.....	None
Canner, all wts.....	None

FRESH VEAL AND CALF: SKIN OFF, CARCASS:

Choice:	
80-130 lbs.....	50.00-52.00
130-170 lbs.....	48.00-50.00
Good:	
50-80 lbs.....	46.00-48.00
80-130 lbs.....	47.00-48.00
130-170 lbs.....	45.00-47.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	43 @ 44 1/2
137 to 153 lbs.....	43 @ 44 1/2
154 to 171 lbs.....	43 @ 44 1/2
172 to 188 lbs.....	43 @ 44 1/2

LAMBS

Choice lambs.....	53 @ 64
Good lambs.....	53 @ 64
Legs.....	62 @ 67
Hindsaddles.....	64 @ 70
Loins.....	63 @ 65

MUTTON

Good.....	Western
	25 @ 27

VEAL—SKIN OFF

Choice carcass.....	45 @ 52
Good carcass.....	45 @ 52
Commercial carcass.....	42 @ 46
Utility.....	

FANCY MEATS

Veal breads, under 6 oz.....	16
6 to 12 oz.....	12
12 oz. up.....	1.00
Beef kidneys.....	22 @ 25
Beef livers, selected.....	42 @ 45
Lamb fries.....	42 @ 45
Oxtails under 3/4 lb.....	34 @ 36
Oxtails over 3/4 lb.....	34 @ 36

CALIFORNIA KILL

State-inspected slaughter
of livestock for the month of
August, 1948 was reported as
follows:

Cattle.....	No.
Calves.....	20,598
Hogs.....	15,432
Sheep.....	13,461
	26,309

Production for August was
as follows:

Sausage.....	Lbs.
Pork and beef.....	3,059,666
Lard and substitutes.....	3,317,466
	172,901

Total.....6,550,055
As of August 31, California had 114
meat inspectors. Plants under state
inspection, 246. Plants under state
approved municipal inspection, 112.

FRESH LAMB AND MUTTON:

SPRING LAMB:

Choice:	
30-40 lbs.....	57.00-59.00
40-45 lbs.....	57.00-59.00
45-50 lbs.....	55.00-58.00
50-60 lbs.....	53.00-55.00

Good:	
30-40 lbs.....	56.00-58.00
40-45 lbs.....	56.00-58.00
45-50 lbs.....	54.00-57.00
50-60 lbs.....	52.00-54.00
Commercial, all wts.....	50.00-56.00
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. down:
Good.....25.00-27.00
Commercial.....22.00-25.00
Utility.....None

FRESH PORK CUTS: Loins No. 1: (BLADELESS INCL.)

8-10 lbs.....	60.00-71.00
10-12 lbs.....	60.00-71.00
12-16 lbs.....	65.00-68.00
16-20 lbs.....	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.....	None
Butts, Boston Style:	
4-8 lbs.....	59.00-60.00

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASE

(Chicago through Thursday, September 16.)

The tallow and grease market developed a firmer tone this week in spite of the fact that the larger dealers and soapers were inclined to buy at lower levels. While trading was reported as spotty and scattered, a few sales were negotiated at steady to higher prices. The action of lard, cottonseed oil and grains last week influenced a stronger market, and reports indicated some of the smaller buyers had advanced their bids and procured some product on such a basis. Late last week several tanks of special tallow sold at 12½¢ and a few tanks at 12½¢; bids of 14@14½¢ were in evidence for fancy tallow at that time, with no sales recorded. Three tanks of choice white grease sold at 13½¢, f.o.b. shipping points. There was no material change in the market early this week, with sellers and buyers still apart on their ideas. The larger soapers continued bidding 13½¢ for fancy tallow and 13¢ for choice white grease without apparent results. Later offerings of fancy tallow at 14½¢ were reported, with this price advanced to 15¢, and one tank was reported to have sold on this basis, f.o.b. shipping point.

An uneasy trend developed about midweek in view of the declines in lard and cottonseed oil, but despite this, some trades were reported at relatively higher levels. Much of the interest was registered in the better grades, while the lower continued in a very dull position. Edible tallow was reported to be available at 15¢, with little buying interest. A tank of yellow grease sold at 11¢, f.o.b. shipping point, and another tank of yellow grease was reported sold at the market.

The market was unchanged Thursday, with only light trading reported, and offerings of fancy tallow were reported in a limited way at 14@14½¢. One tank was sold at 14¢, two tanks of yellow grease at 10½¢, and a couple tanks at 11¢, all f.o.b. shipping points. A tank of fancy tallow sold at 14½¢, f.o.b. Chicago. Three tanks of edible tallow sold at 14½¢, f.o.b. shipping points.

The larger soapers' ideas were unchanged with their bids for fancy at 13½¢, while offerings for limited quantities at 14½¢ were reported with no interest manifested. A few tanks of prime tallow were reported having sold at 13½¢, f.o.b. shipping points, for immediate shipment.

TALLOW: Closing quotations Thursday, basis carlots, f.o.b. producer's plant, were in a stronger position. Most grades were from ½ to ¾¢ higher than last week. Edible tallow was quoted at 14½¢; fancy, 13½@14½¢; choice, 13¢

@14¢; prime, 13¼@13½¢; special, 12¼@12½¢; No. 1, 11¼@11½¢; No. 3, 10¼@10½¢, and No. 2, 9½@10¢.

GREASE: The market closed Thursday with fractionally higher prices on practically all grades, or advances of ½ to ¾¢. Choice white grease was quoted at 13@13½¢; A-white, 12¼@12½¢; B-white, 11½@12¢; yellow, 10½@11¢; house, 10@10½¢; brown, 9@9½¢; and brown, 25 f.f.a. was quoted at 9½@9¾¢.

GREASE OILS: The market this week continued in a steady to a strong position. All descriptions were reported selling in sizable quantities at current prices. Production has increased materially. The closing quotation on No. 1 lard oil Thursday was 20¢, basis l.c.l., in drums, f.o.b. Chicago. Prime oil was quoted at 22½¢, and acidless tallow at 19¼¢, all unchanged from the previous week.

NEATSFOOT OILS: Comparatively little change was reported in the market this week, with inquiries, sales and production about normal. Steady demand was in evidence throughout the week, with prices unchanged from last week. Pure neatsfoot oil was quoted Thursday at 31¼¢, basis drums, l.c.l., f.o.b. Chicago, and the price for 20-degree neatsfoot oil was reported at 37¼¢.

EASTERN FERTILIZER MARKET

New York, September 16, 1948

All by-product markets advanced sharply due to increased demand and small amount of material available.

Cracklings sold at \$1.60 and more was wanted at this price.

Several cars of New York dried blood sold at \$7.25, and wet rendered tankage sold at \$7.25, with \$7.50 asked for additional material.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$45.00
Blood, dried 16% per unit of ammonia	7.25
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	1.75
Soda nitrate, per net ton, bulk, ex-vessel	48.00
Atlantic and Gulf ports, in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	7.25
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$1.60

VEGETABLE OILS

A mixed market was apparent in crude vegetable oils this week, with considerable trading reported early in the week at increased prices. The market retained its strength until about midweek, when prices were sharply reduced, and trading was reported on several descriptions at about a standstill. Buyers were obviously in a good position on supplies and hedged on the increased price levels. Trading was reported by the weekend as being light and scattered.

SOYBEAN OIL: The market lost much of its strength attained early this week, with a loss of 2¢ in one day's trading. Spot oil was sold up to 26¢, and about midweek sales were reported down to 23¢, with light trading reported. An uneasy tone prevailed in view of the new crop and futures which were offered at substantially lower levels. Trades for the first half of October and the first week were reported at 21¢, with more product offered at that price. Shipments for the last half of October were moved at 20¢, with additional quantities available at that figure. The closing price Thursday was 22¢.

CORN OIL: The market continued in

BY-PRODUCTS MARKETS

(Chicago, Thursday, September 16, 1948)

Blood	
	Unit Ammonia
Unground, per unit of ammonia	**\$8.00
Digester Feed Tankage Materials	
Wet rendered, unground, loose	**\$7.75@8.00
Liquid stick, tank cars	3.75@4.00
Packinghouse Feeds	
	Carlots, per ton
50% meat and bone scraps, bulk	\$ 95.00
55% meat scraps, bulk	104.50
50% feeding tankage, with bone, bulk	83.35
60% digester tankage, bulk	100.00
80% blood meal, bagged	132.00
65% BPL special steamed bone meal, bagged	65.00
Fertilizer Materials	
	Per ton
High grade tankage, ground	
10@11% ammonia	\$6.00
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	\$6.25
Dry Rendered Tankage	
	Per unit Protein
Cake	**\$1.70@1.75
Expeller	**\$1.70@1.75
Gelatin and Glue Stocks	
	Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75@2.00
Sinews and pisals (green, salted)	1.75@2.00
	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	10@10½
Animal Hair	
	Per ton
Winter coll dried, per ton	\$95.00@100.00
Summer coll dried, per ton	75.00
Cattle switches	4@5¼
Winter processed, gray, lb.	12@13
Summer processed, gray, lb.	7¼

**Quoted f.o.b. Shipping point.

a dull position this week, with activity limited to a large degree and influenced by the lack of offerings. Reports indicated availability of product was extremely light for immediate shipment. While 26c was paid for spot shipment about midweek, the closing quotation Thursday was 24c paid, or 1/2c below the quoted price of last week.

COCONUT OIL: The continued maritime strike on the West Coast seems to have played havoc with this market, as sellers are reluctant to offer product for spot delivery. Copra shipments were not unloaded at the West Coast ports, which affects the production of this item. The market closed in a strong

position Thursday at 24@25c nominal, an increase of 1@2c above last week's quoted price.

PEANUT OIL: The market this week was comparatively quiet in spite of the strong upswing in prices early this week. Buyers are cautious in making commitments for futures oils pending further reductions in prices. The closing quotation Thursday was 22 1/2c@23c nominal, a reduction of 1 1/2@2c under the price quoted the previous week.

COTTONSEED OIL: The spot market continued its strong position early this week with the other major oils. The top price of 25 1/4c was paid Monday, but weakness developed with other oils, and

by midweek the price was reduced to 23c. It was reported straight October was available at 21 1/2c. Bids and offerings were reported lacking for November-December deliveries, and product for these months was reported by the trade at about 18c nominal. Continued interest and activity were reported in the cottonseed oil futures, with a strong tone, particularly in the September and October options, which were apparently sold under short covering. Reports from several sources indicated the possibility of a tight position for October. The September option closed Wednesday at \$27.00. Valley, Southeast and Texas closed Thursday at 22 1/2c paid.

Cottonseed oil consumption for the month of August was estimated at 195,000 barrels compared with 122,000 barrels for July and 200,172 barrels during August, 1947.

The quotations on the N. Y. futures market this week were:

MONDAY, SEPTEMBER 13, 1948

	Open	High	Low	Close	Pr. cl.
Sept.	*24.50	27.75	27.50	*26.55	26.00
Oct.	22.00	24.00	22.60	22.85	22.50
Nov.	19.90	20.75	19.90	20.05	19.75
Dec.	*20.20	20.40	19.97	*19.95	19.60
Jan.	20.25	20.65	19.95	*19.90	19.55
Mar.	*19.90	20.40	19.90	*19.75	19.35
May	*19.90	20.25	19.70	*19.65	19.25

Total sales: 288 contracts.

TUESDAY, SEPTEMBER 14, 1948

Sept.	*26.50	27.50	26.50	*27.00	26.50
Oct.	23.05	23.05	21.70	22.45	22.85
Nov.	20.05	20.05	19.25	19.60	19.65
Dec.	*20.05	19.80	19.25	*19.50	19.35
Jan.	*19.95	19.80	19.25	*19.45	19.30
Mar.	*19.75	19.00	19.00	*19.35	19.15
May	*19.55	19.40	19.00	*19.20	19.05

Total sales: 278 contracts.

WEDNESDAY, SEPTEMBER 15, 1948

Sept.	*26.20	27.50	26.50	27.00	27.00
Oct.	22.05	22.15	21.00	21.20	22.45
Nov.	19.60	19.60	18.61	18.85	19.60
Dec.	*19.50	19.50	18.61	*18.65	19.30
Jan.	*19.40	19.50	18.60	*18.55	19.45
Mar.	*19.10	18.65	18.65	*18.45	19.35
May	*19.00	18.65	18.30	*18.35	19.20

Total sales: 325 contracts.

THURSDAY, SEPTEMBER 16, 1948

Oct.	20.85	21.00	20.70	20.95	27.00
Nov.	18.60	19.00	18.60	18.95	21.20
Dec.	*18.50	18.85	18.85	*18.95	18.45
Jan.	18.45	18.79	18.40	18.75	18.65
Mar.	*18.20	18.20	18.15	*18.55	18.55
May	*18.05	18.50	18.15	*18.25	18.40
Sept. ('49) ..	*17.75	17.75	17.75	*17.75	17.75

Total sales: 186 contracts.

*Bid. †Nominal. ‡Asked.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	22 1/2c
Valley	22 1/2c
Southeast	22 1/2c
Texas	22 1/2c
Soybean oil, in tanks, f.o.b. mills	22 1/2c
Midwest	22 1/2c
Corn oil, in tanks, f.o.b. mills	24 1/2c
Coconut oil, Pacific Coast	24 1/2c
Peanut oil, f.o.b. Southern points	22 1/2c
Cottonseed foots	22 1/2c
Midwest and West Coast	22 1/2c
East	22 1/2c

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	23 1/2c
White animal fat	23 1/2c
Milk churned pastry	23 1/2c
Water churned pastry	23 1/2c

JULY MARGARINE TAX

	July 1948	July 1947
Excise taxes (including special taxes)	\$2,883,262.13	\$1,430,942.19

Quantity of products on which tax was paid during July 1948 and 1947:

Oleomargarine, colored, lbs.	7,971,296	2,115,389
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UNITED STATES COLD STORAGE

Four
Modern
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KANSAS CITY

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ZONE 6

WRITE FOR
DETAILS

HIDES AND SKINS

Fairly Broad Movement On Packer Hides—Native Steers Weak—Texas Steers Lower—Bulls Steady to Weak—Calf and Kipskins Steady.

Chicago

PACKER HIDES: The packer hide market continued weak in a few descriptions during the current week. However, a fairly broad movement was reported, with approximately 100,000 hides having sold. A fair quantity of light native cows was involved in the selling at steady prices.

Early this week, one packer sold 1,500 September light native steers at 28½¢, Chicago basis, steady. Another packer sold 1,500 light native steers, September takeoff, at 28½¢, f.o.b. National Stock Yards. About midweek a packer sold 800 September Omaha light native steers at 28½¢, basis Chicago. Another packer sold early this week, 2,600 August and September mixed light and heavy native steers at 28½¢, basis Chicago. Later, another packer sold 1,300 September mixed light and native steers at 28½¢, f.o.b. Kansas City; car August and September heavy native steers at 28½¢, f.o.b. National Stock Yards, and a car July, August and September mixed light and heavy native steers at 28½¢, f.o.b. Des Moines. Another packer sold a mixed lot of 1,500 South Omaha Ex-light native steers at 29½¢, and heavy and light native steers at 28½¢, Chicago basis. About midweek one packer sold mixed car butt branded steers at 25½¢, and Colorados at 24½¢, f.o.b. Sioux City, and another mixed car butt branded steers at 25½¢, and Colorados at 24½¢, f.o.b. National Stock Yards; 1500 September Colorado steers at 25¢, f.o.b. Chicago, and total of 4,000 August and September Colorado steers at 24½¢, f.o.b. St. Joseph. Later another packer sold 1,400 September heavy Texas steers at 25½¢, f.o.b. Kansas City. Another sale involved 1,200 September Kansas City heavy and light Texas steers at 25½¢, basis Chicago.

Early this week one packer sold 5,400 September River point heavy native

cows at 28½¢, Chicago basis. Another packer sold 1,500 September heavy native cows at 28½¢, f.o.b. E. St. Louis. Packer sold total of 3,000 September Sioux City and Omaha heavy native cows at 28½¢, basis Chicago.

At midweek one packer sold 2,500 September light native cows at 26½¢, basis Chicago. Another packer sold 5,800 August and September light native cows at 26½¢, Chicago basis. Another sale involved a total of 9,900 August and September light native cows at 26½¢, f.o.b. Kansas City and Omaha, and 26½¢, f.o.b. E. St. Louis and St. Paul. A packer sold total of 2,000 September Sioux City and Omaha light native cows at 26½¢, basis Chicago. Car September light native cows at 26½¢, basis Chicago. Later this week, another packer sold car September light native cows at 26½¢, f.o.b. Milwaukee, and mixed car September light native cows and ex-light native steers at 26½¢, f.o.b. Evansville. Another sale involved 2,300 light Texas cows at 26¢ and branded cows at 23½¢, f.o.b. Dallas. Approximately 5,000 mixed light native cows and steers were reported to have sold from several southeastern points this week at steady prices.

Another packer sold a total of 7,900 branded cows, August and September takeoff at 24½¢, f.o.b. East St. Louis, and Chicago, 24½¢, f.o.b. Omaha and St. Paul, and 23½¢, f.o.b. Denver. Packer sold 2,600 branded cows, August and September origin, Denver and Omaha, at 24½¢, basis Chicago. Later this week one packer sold total of 7,200 branded cows at 24¢, f.o.b. Fort Worth and St. Charles, and 24½¢, f.o.b. Chicago.

The packer bull market was relatively quiet this week, with most packers reporting they are in a good position, and well sold up on this description. Prices however were reported weaker by midweek, with the quotable price nominally at 17@17½¢ for the natives, and 16@16½¢, for the brands, or ½¢ down. Few offerings were in evidence, and these obviously were declined.

OUTSIDE SMALL PACKERS: The

outside small packer market continued quiet this week, with only light movement of hides reported at about steady prices. Quotations remained unchanged, while small quantities were sold at 24¢, for selected trimmed hides, weighing from 48 to 50 lbs. The lighter weights were reported having sold at 23½¢, f.o.b. shipping points. Small packer native bulls were again quotable at 15½¢, and the brands at 14½¢. The country hide market was a dull affair, with the price structure some weaker. Several small sales were reported on steer and cow hides on the basis of 19¢, f.o.b. shipping points, quality and shipping points considered.

PACIFIC COAST: A little more activity was reported this week on the Pacific Coast, with a somewhat mixed price structure in evidence. A sale of 10,000 mixed small packer hides was reported early this week, with steers sold at 22¢, and cows at 21½¢, f.o.b. shipping points. Later another sale involved 8,700 Southern California hides at 22½¢ for the steers, and 22¢ for cows. Another small packer was also reported to have sold 12,000 mixed, cow and steer hides, at 22¢ and 22½¢, respectively, f.o.b. shipping points. The premium price was again paid this week for the steer hides.

PACKER CALF AND KIPS: Continued quietness dominated the calf and kip market this week, with relatively little interest being manifested by either buyers or sellers. Packers are apparently in a good position, and, as

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*U. S. Patent 2,314,282



Cards, attached to wrists and ankles, were stretched until the bones were slowly dislocated and shattered. Torture was continued until the victim died in an agony of suffering. The Rack was first used in ancient Rome.

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LOOK FOR THE BLUE STRIPE

CLEVELAND COTTON PRODUCTS CO.

CLEVELAND 14, OHIO

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indicated in some quarters, are well sold up into the current kill. Quotations are unchanged this week at 55c nominal, on both the heavy and light northern packer calf.

No material activity was displayed in kipskins this week, with several of the packers having sold their production last week at lower price levels.

The market on slunks was somewhat stimulated this week, with one packer reported having sold 2,000 regular slunks at \$2.35 each, or an increase of 10c over the previous quoted prices. Another sale involved 8,000 regular slunks at \$2.35 each, 10c higher. No interest was registered in the hairless slunks, with the price unchanged from the previous week at \$1.00@1.10 for the 16 in. and up.

SHEEPSKINS: The sheepskin market was comparatively quiet this week, with only light and scattered trading reported. No apparent interest was displayed by the mouton buyers; however one sale western light wool lambs was reported at \$2.50@2.75 each, quality considered.

Light trading was in evidence on No. 1 shearlings at steady prices. Several of the large packers sold an undetermined quantity this basis, quality considered. The quotable price this week, for No. 1 shearlings was \$3.25@3.50, and for No. 2s, \$1.70@1.80, while No. 3s, were quoted at \$1.25@1.30. It was reported a small quality of the No. 3s were sold at the quoted price early this

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1947
	Week ended Sept. 16, '48	Previous Week	
Nat. str.	@28½	29½ @29½	@31
Hvy. Tex. str.	@25½	@25½	@28½
Hvy. butt			
brnd'd str.	@25½	@25½	@28½
Hvy. Col. str.	@25	@25	@28
Ex-light Tex. str.	@27½	@28½	28½ @29
brnd'd cows	@24½	@24½	28 @28½
Hvy. nat. cows 28½	@29½	28½ @29½	@30
Lt. nat. cows	@26½	@26½	30½ @31½
Nat. bulls17	@17½	@17½	@20
Brnd'd bulls16	@16½	@16½	@19
Calfskins, Nor.	@55	@55	80 @90
Kips, Nor. nat.	@35	@35	@52½
Kips, Nor. brnd.	@32½	@32½	@50
Slunks, reg.	@2.35	@2.25	@3.65
Slunks, hrls.1.00	@1.10	1.00 @1.10	95 @1.00

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.22	@24	22 @24	26 @26
Brnd'd all wts.21	@23	21 @23	25 @28
Nat. bulls15	@15½	15 @15½	16 @16½
Brnd'd bulls14	@14½	14 @14½	15 @15½
Calfskins38	@40n	38 @40n	60 @65
Kips, nat.27	@28n	27 @28	@40
Slunks, reg.	@2.00	@2.00	3.40 @3.50
Slunks, hrls.	@75	@75	90 @95

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights18	@19n	18 @19	23 @25
Bulls11	@12n	11 @12	14 @14½
Calfskins25	@26n	25 @26	40 @43
Kipskins20	@21n	20 @21	29 @30

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings3.50	@3.75	3.50 @3.75	2.70 @2.75
Dry pelts27	@28	27 @28	26 @27
Horsehides9.25	@10.25	9.25 @10.25	9.00 @9.75

week. The latter grades are very scarce at this particular time.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$30.00 and the average was \$28.15. Quotations for provisions Friday were: Under 12 pork loins, 67@69; 10/14 green skinned hams, 59½; Boston butts, 58@59; 16/down pork shoulders, 48½; under 3 spareribs, 48½ @50½; 8/12 fat backs, 19½ @20; regular pork trimmings, 38½ @39½; 18/20 DS bellies, 28½; 4/6 green picnics, 47; 8/up green picnics, 39.

Cottonseed Oil

Closing prices for cottonseed oil futures Friday at New York were: Oct. 21.05; Dec. 19.15; Jan. 19.05b, 19.35ax; Mar. 18.85; May 18.70b, 18.90ax; July 18.50b, 18.70ax; Sept. '49 17.70b, 18.25ax. Sales totaled 160 lots.

N. Y. HIDE FUTURES

MONDAY, SEPTEMBER 13, 1948

	Open	High	Low	Close
Sept.	22.75b	23.70	23.55	23.50
Dec.	22.80b	23.50	22.90	23.45
Mar.	22.00	22.50	22.00	22.45
June	21.50b	22.20	22.17	22.15

Closing 51 to 75 points up; sales 124 lots.

TUESDAY, SEPTEMBER 14, 1948

Sept.	23.25b	23.40	23.40	23.50
Dec.	23.35	23.60	23.15	23.15
Mar.	22.10b	22.60	22.30	22.35
June	21.80b	22.14	22.00	22.05

Closing 10 to 35 points lower; sales 73 lots.

WEDNESDAY, SEPTEMBER 15, 1948

Sept.	23.05b	23.35	23.15	23.20
Dec.	23.20	23.35	23.15	23.15
Mar.	22.40	22.40	22.25	22.25
June	22.05b	22.12	22.00	22.00

Closing 7 points down to 10 up; sales 33 lots.

THURSDAY, SEPTEMBER 16, 1948

Sept.	23.00b	23.38	23.38	23.30
Dec.	22.90b	23.15	22.95	23.00
Mar.	21.85b	22.10	22.00	22.00
June	21.70b	21.80	21.80	21.60

Closing 15 to 35 points lower; sales 35 lots.

FRIDAY, SEPTEMBER 17, 1948

Sept.	22.75b	23.44	23.00	23.41
Dec.	23.00	23.19	22.80	23.15
Mar.	21.95b	22.10	22.00	22.10
June	21.60b	21.80	21.70	21.70

Closing 10 to 24 points higher; sales 36 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 11, 1948, were 5,910,000 lbs.; previous week 7,105,000 lbs.; same week 1947, 6,008,000 lbs.; 1948 to date 240,119,000 lbs., same period 1947, 263,366,000.

Shipments of hides from Chicago by rail for the week ended September 11, 1948, were 3,607,000 lbs.; previous week 5,503,000 lbs.; same week last year, 4,401,000 lbs.; 1948 to date, 172,419,000 lbs.; same period 1947, 316,289,000.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended September 11.

	Week Sept. 11	Previous week	Cor. wk. 1947
Cured meats, pounds	32,268,000	23,958,000	20,848,000
Fresh meats, pounds	30,027,000	22,044,000	40,932,000
Lard, pounds	4,672,000	6,732,000	6,183,000



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SIOUX CITY STOCK YARDS

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LIVESTOCK MARKETS *Weekly Review*

August Cattle, Hog and Calf Slaughter Under Year Earlier

SLAUGHTER of cattle, calves and hogs under federal meat inspection during August was below August 1947, but for the first time this year slaughter of sheep and lambs exceeded that for the corresponding month a year ago. With the exception of 1947, however, August sheep and lamb slaughter this year was the smallest for the month since 1928.

August slaughter of 1,085,842 cattle was 4 per cent above July this year, 11 per cent below August 1947 and 11 per cent below the five-year average. Slaughter of 8,291,091 cattle during the eight months this year was 17 per cent below last year and one per cent below the five-year average.

Calf slaughter of 569,389 during August was one per cent below July, 9 per cent less than during August 1947 and 4 per cent below the five-year average. During the first eight months this year 4,488,550 calves were slaughtered under federal meat inspection, 10 per cent less than last year but 12 per cent more than the five-year average.

Slaughter of 2,440,057 hogs during August was with one exception (1945) the smallest August slaughter since 1937. August slaughter this year showed a decrease of 20 per cent compared with July, 11 per cent compared with a year ago and 26 per cent compared with the five-year average. During the eight months this year 29,167,203 hogs were slaughtered. This was 4 per cent below last year and 18 per cent below the five-year average.

August slaughter of 1,264,134 sheep and lambs was 6 per cent above July, and one per cent above August 1947, but 26 per cent below the five-year

average. During the eight months this year 9,474,370 sheep and lambs were

slaughtered under federal meat inspection. This figure was 11 per cent less than last year and 28 per cent below the five-year average.

August slaughter by stations was as follows:

FEDERALLY INSPECTED SLAUGHTER			
CATTLE			
	1948	1947	
January	1,312,051	1,403,139	
February	976,796	1,142,546	
March	886,502	1,227,735	
April	895,564	1,203,157	
May	876,927	1,263,755	
June	1,109,153	1,206,578	
July	1,045,946	1,274,273	
August	1,085,842	1,216,608	
September		1,407,190	
October		1,496,083	
November		1,336,590	
December		1,345,695	
CALVES			
	1948	1947	
January	586,269	590,859	
February	510,748	521,435	
March	569,374	643,962	
April	550,240	678,440	
May	508,842	626,508	
June	620,000	630,696	
July	576,688	656,182	
August	569,389	627,749	
September		719,300	
October		812,562	
November		762,096	
December		673,218	
HOGS			
	1948	1947	
January	5,223,309	5,844,391	
February	3,745,793	3,896,928	
March	3,574,127	3,405,885	
April	3,342,743	3,615,746	
May	3,562,290	3,831,450	
June	4,234,738	3,633,443	
July	3,044,128	3,454,634	
August	2,440,057	2,731,363	
September		2,948,416	
October		3,977,734	
November		5,501,067	
December		6,254,454	
SHEEP			
	1948	1947	
January	1,347,240	1,541,717	
February	1,208,546	1,270,918	
March	1,174,678	1,237,468	
April	1,045,120	1,321,589	
May	978,037	1,355,065	
June	1,261,842	1,329,034	
July	1,194,773	1,290,181	
August	1,264,134	1,253,039	
September		1,458,430	
October		1,697,058	
November		1,470,856	
December		1,451,152	
—YEAR TO DATE—			
	1948	1947	
Cattle	8,291,781	9,937,831	
Calves	4,487,550	4,965,831	
Hogs	29,167,203	30,433,840	
Sheep	9,474,370	10,589,011	

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	24,795	51,424	99,523	151,057
Baltimore, Phila. . . .	22,106	9,676	71,947	6,418
NORTH CENTRAL				
Cint., Cleve., Indpls. . .	52,148	15,197	144,653	50,737
Chicago, Elburn . . .	97,059	45,671	183,505	95,385
St. Paul-Wis. group ¹ . . .	96,338	60,170	211,057	45,910
St. Louis . . .	62,902	46,981	131,511	68,098
Sioux City . . .	31,598	1,963	50,525	30,744
Omaha . . .	70,388	7,198	96,080	95,048
Kansas City . . .	73,643	29,237	94,142	89,283
Iowa & S. Minn. ² . . .	58,416	24,500	409,345	129,355
SOUTH-EAST ³ . . .				
St. Cent. . . .	32,992	20,694	37,114	44
S. CENT.				
WEST ⁴ . . .	107,916	55,351	117,838	153,399
ROCKY MOUNT-TAIN ⁵				
PACIFIC ⁶ . . .	58,810	18,304	78,083	126,464
Total 32 centers . . .	816,211	390,580	1,759,586	1,107,123
All other stations. . .	200,631	178,800	680,471	157,011
Total . . .	1,016,842	569,389	2,440,057	1,264,134
July . . .	1,045,946	576,688	3,044,126	1,194,773
Aug. (1947-47) . . .	1,215,269	590,992	3,277,923	1,718,260
5-yr. Total, Jan.-Aug. . .	8,291,091	4,488,550	29,167,203	9,474,370
Aug. (1947-47) . . .	8,333,092	4,621,034	35,534,071	13,121,745
Other animals slaughtered during August 1948:				
Horses, 35,368, Goats, 39,770; August 1947: Horses 19,497, Goats, 17,948.				
¹ Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ² Includes St. Louis National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. ³ Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴ Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵ Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. ⁶ Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷ Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.				

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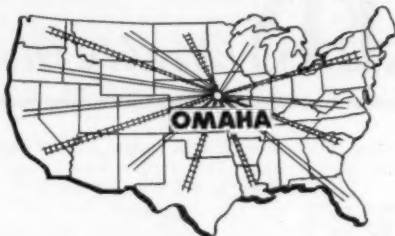
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, September 15, 1948, reported by the Production & Marketing Administration:

HOOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:
Good and Choice:

120-140 lbs.	\$24.75-27.00	\$23.00-26.00	\$23.00-26.00	\$23.00-26.00	\$23.00-26.00
140-160 lbs.	26.75-28.25	25.00-27.50	26.00-27.50	25.75-28.50	28.00-28.75
160-180 lbs.	28.00-29.50	27.00-28.50	27.00-28.50	28.25-29.25	28.50-29.25
180-200 lbs.	28.75-29.50	28.25-29.25	28.00-29.00	29.00-29.50	29.00-29.25
200-220 lbs.	29.25-29.75	29.00-29.50	28.75-29.25	29.25-29.75	29.25-29.75
220-240 lbs.	29.25-29.75	29.25-29.50	28.75-29.25	29.25-29.75	29.25-29.75
240-270 lbs.	29.00-29.50	29.25-29.50	28.50-29.25	29.00-29.50	28.75-29.25
270-300 lbs.	27.75-29.25	28.75-29.25	27.50-28.75	28.00-29.25	27.50-29.25
300-330 lbs.	27.25-28.00	28.00-29.00	27.00-28.00	27.25-28.50	26.75-28.50
330-360 lbs.	26.25-27.50	26.75-28.25	26.50-27.50	26.50-27.50	26.50-27.50

Medium:
160-220 lbs. 25.50-29.00 | 25.00-28.50 | 27.25-28.50 | 26.50-29.25 | 27.50-29.00 |

SOVS:

Good and Choice:

270-300 lbs.	27.00-27.25	27.50-28.25	25.75-26.25	27.25-28.00	27.50-27.75
300-330 lbs.	27.00-27.25	27.00-28.00	25.75-26.25	27.00-27.50	27.50-27.75
330-360 lbs.	26.00-27.25	26.25-27.50	25.25-26.25	26.25-27.25	26.00-27.25
360-400 lbs.	25.00-26.25	25.00-26.50	24.25-26.00	25.25-26.75	25.00-27.00

Good:
400-450 lbs. 23.50-25.75 | 24.00-25.25 | 23.50-25.75 | 24.50-25.50 | 24.00-26.00 |

Medium:
450-550 lbs. 22.50-25.00 | 23.00-24.25 | 22.50-24.25 | 24.00-24.75 | 22.50-25.00 |

250-550 lbs. 21.50-26.25 | 22.00-26.50 | 22.00-25.25 | 23.75-27.00 | 22.00-27.00 |

PIGS (Slaughter):
Medium and Good:

90-120 lbs.	18.50-25.00	20.00-24.00			
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	36.00-38.50	36.50-40.00	36.50-39.50	36.50-39.00	38.00-39.00
900-1100 lbs.	36.50-39.50	37.50-41.25	37.00-40.00	36.75-40.25	38.00-39.25
1100-1300 lbs.	36.50-39.50	37.50-41.50	37.00-40.00	37.00-40.25	38.00-39.25
1300-1500 lbs.	36.50-39.50	36.75-41.50	36.50-39.50	36.50-40.00	38.00-40.25

STEERS, Good:

700-900 lbs.	29.50-36.00	30.00-37.50	30.00-36.50	29.50-36.50	31.00-36.50
900-1100 lbs.	30.00-36.50	30.50-37.50	30.00-37.00	29.75-36.75	31.00-36.75
1100-1300 lbs.	30.00-36.50	31.00-37.50	30.00-37.00	29.75-37.00	31.00-36.75
1300-1500 lbs.	30.00-36.50	31.00-37.50	30.00-36.50	29.75-36.50	30.50-36.50

STEERS, Medium:

700-1100 lbs.	23.00-30.00	24.00-31.00	22.00-30.00	23.50-29.50	23.50-31.00
1100-1300 lbs.	23.50-30.00	24.50-31.00	23.00-30.00	24.00-29.75	23.50-31.00

STEERS, Common:

700-1100 lbs.	20.00-23.50	21.50-24.50	19.00-22.50	20.00-24.00	19.00-23.50
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HEIFERS, Choice:

600-800 lbs.	36.00-38.00	36.00-38.00	35.50-38.00	35.50-37.50	36.50-38.50
800-1000 lbs.	36.00-38.00	36.50-39.75	36.00-38.50	35.50-38.00	37.00-39.00

HEIFERS, Good:

600-800 lbs.	29.00-36.00	29.00-36.50	29.50-35.50	29.00-35.50	30.00-37.00
800-1000 lbs.	29.00-36.00	29.50-36.50	29.50-36.00	29.00-35.50	30.00-37.00

HEIFERS, Medium:

500-900 lbs.	22.00-29.00	23.50-29.50	22.00-29.50	22.25-29.00	22.50-30.00
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HEIFERS, Common:

500-900 lbs.	19.00-22.00	20.50-23.50	18.50-22.00	19.00-22.25	18.00-22.50
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COWS (All Weights):

Good	21.50-23.00	23.00-25.00	20.50-24.00	21.50-24.00	21.00-24.00
Medium	19.00-21.50	20.75-23.00	19.25-20.50	19.50-21.50	19.50-21.50
Cut. & com.	17.00-19.00	17.50-20.75	16.75-19.00	17.25-19.50	17.00-19.50
Canners	15.00-17.00	16.00-17.50	15.00-16.75	15.50-17.25	15.50-17.00

BULLS (Yrln. Excl.), All Weights:

Beef, good	23.50-24.00	24.75-25.75	23.00-23.50	23.25-24.00	23.50-25.00
Sausage, good	23.00-23.50	24.50-25.25	22.00-23.00	23.00-23.50	22.00-23.50
Sausage, medium	21.50-23.00	23.25-24.50	21.00-22.50	21.00-23.00	22.00-23.50
Sausage, cut. & com.	18.00-21.50	18.00-23.25	17.50-21.00	17.50-21.00	19.00-22.00

VEALERS, All Weights:

Good & choice	27.00-32.00	29.00-31.00	25.00-29.00	25.00-28.00	28.00-31.00
Com. & med.	17.00-27.00	22.00-29.00	18.00-25.00	17.00-25.00	19.00-25.00
Cull, 75 lbs. up.	12.00-17.00	19.00-22.00	12.00-18.00	15.00-17.00	15.00-19.00

CALVES (500 lbs. down):

Good & choice	25.00-30.00	25.00-29.00	25.00-30.00	25.00-29.00	23.00-25.00
Com. & med.	18.00-25.00	20.00-25.00	17.00-25.00	17.00-25.00	18.00-25.00
Cull	13.00-18.00	18.00-20.00	12.00-17.00	15.00-17.00	16.00-18.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Good & choice	25.50-26.75	25.75-26.00	25.00-25.75	25.50-27.25	25.50-26.75
Med. & good	22.50-25.25	22.50-25.25	22.50-24.75	24.00-25.50	22.75-25.25
Common	19.00-22.00	19.50-22.50	20.00-22.25	20.00-24.00	19.00-22.00

YRLG. WETHERS:

Good & choice	23.00-24.00				21.00-22.00
Med. & good	20.50-22.50				18.50-21.50

EWES:

Good & choice	10.00-11.50	11.00-12.00	9.00-9.50	9.25-10.50	10.50-11.50
Com. & med.	9.00-10.00	10.00-10.75	8.00-9.00	8.50-9.25	9.50-10.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and medium and good grades and on ewes of good and choice grades as combined present lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on shorn basis

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 15 centers for the week ended September 11, 1948.

CATTLE

	Week ended Sept. 11	Prev. week	Cor. week, 1947
Chicago	14,780	13,411	25,322
Kansas City	22,118	19,519	42,151
Omaha	15,223	13,934	28,999
East St. Louis	8,573	7,638	15,103
St. Joseph	9,801	8,565	13,456
Sioux City	7,780	6,752	12,594
Wichita	4,878	4,701	4,783
New York & Jersey City	4,900	5,394	10,666
Okla. City	7,133	6,820	13,355
Cincinnati	4,368	2,637	7,659
Denver	6,516	6,247	10,168
St. Paul	11,465	12,465	17,368
Milwaukee	2,500	2,987	4,910
Total	117,335	111,070	206,534

HOGS

Chicago	22,162	19,900	27,441
Kansas City	7,941	6,771	8,689
Omaha	18,679	18,298	25,424
East St. Louis	12,966	15,150	18,638
St. Joseph	10,315	9,736	18,101
Sioux City	10,306	8,900	14,634
Wichita	4,856	3,374	2,628
New York & Jersey City	23,830	19,414	31,269
Okla. City	4,000	5,883	6,624
Cincinnati	11,281	8,058	15,022
Denver	5,467	5,918	7,505
St. Paul	14,093	10,428	21,913
Milwaukee	3,037	3,323	3,792
Total	150,102	135,213	197,260

SHEEP

Chicago	6,709	6,050	9,681
Kansas City	12,779	17,100	16,067
Omaha	18,300	14,300	24,196
East St. Louis	6,815	9,489	12,486
St. Joseph	12,720	10,539	13,630
Sioux City	5,963	7,193	5,978
Wichita	1,553	1,142	1,721
New York & Jersey City	32,942	32,867	40,946
Okla. City	440	1,059	5,493
Cincinnati	750	856	1,274
Denver	16,907	16,193	14,503
St. Paul	9,061	6,733	10,081
Milwaukee	1,070	1,203	1,319
Total	127,029	124,822	157,975

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on September 16:

CATTLE:

Steers, high ch.	\$ 41.00
Steers, med. to gd.	31.00@36.50
Heifers, com. & med.	20.00@26.00
Cows, gd.	22.00@23.00
Cows, com. to med.	19.00@22.00
Cows, can. & cut.	15.00@18.50
Bulls	19.00@26.00

CALVES:

Vealers, gd. & choice.	\$28.00@31.00
Com. to med.	20.00@27.00
Culls	12.00@19.00

HOGS:

Gd. & ch.	\$31.25@31.50
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SPRING LAMBS:

Gd. & ch.	\$ 27.00
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LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on September 16:

CATTLE:

Heifers, com. & med.	\$22.00@25.00
Cows, med. & gd.	20.00@23.50
Cows, cut. & com.	17.00@19.50
Cows, canner	15.00@18.50
Bulls, med. & gd.	22.50@24.75
Slaughter calves, gd. & ch.	27.50@30.00
Slaughter calves, med.	26.00@27.50
HOGS:	
Gd. & ch.	\$30.50@31.75
Steers, gd. & ch.	24.50@25.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 9	3,716	983	9,295	3,121
Sept. 10	1,867	612	7,529	2,581
Sept. 11	1,237	202	2,338	863
Sept. 13	17,313	1,146	8,749	5,338
Sept. 14	6,481	759	10,459	3,387
Sept. 15	10,634	1,272	10,000	4,350
Sept. 16	3,700	800	7,000	4,500
*Wk.				
so far	38,128	3,977	36,268	17,555
Wk. ago	22,078	2,729	29,232	11,280
1947	42,694	5,737	37,588	11,574
1946	16,112	2,319	5,916	10,857

*Including 1,082 cattle, 1,436 calves, 10,167 hogs and 4,213 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 9	2,725	56	781	284
Sept. 10	1,202	103	1,366	421
Sept. 11	181	33	176	70
Sept. 13	3,753	128	1,075	110
Sept. 14	2,069	40	901	702
Sept. 15	3,200	24	734	432
Sept. 16	2,500	50	500	500
Wk.				
so far	11,552	242	3,210	1,804
Wk. ago	8,747	168	2,406	1,516
1947	13,724	451	1,329	979
1946	11,226	595	481	3,261

SEPTEMBER RECEIPTS

	1948	1947
Cattle	74,501	112,773
Calves	8,550	12,626
Hogs	94,055	109,850
Sheep	38,584	37,448

SEPTEMBER PURCHASES

	1948	1947
Cattle	27,855	38,504
Hogs	9,573	7,095
Sheep	4,376	4,633

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, September 16, 1948:

	Week ended Sept. 16	Prev. week
Packers' purch.	27,649	19,261
Shippers' purch.	5,252	3,851
Total	32,901	23,112

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended September 11.

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Sept. 11	211,000	251,000	249,000
Sept. 4	219,000	247,000	245,000
1947	379,000	316,000	247,000
1946	141,000	41,000	278,000
1945	357,000	290,000	331,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
Sept. 11	194,000
Sept. 4	190,000
1947	254,000
1946	28,000
1945	166,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Sept. 11	194,000		
Sept. 4	142,000	147,000	116,000
1947	270,000	200,000	142,000
1946	99,000	22,000	137,000
1945	260,000	134,000	191,000

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended September 11, 1948:

	Cattle	Calves	Hogs*	Sheep
Salable	580	1,407	1,025	...
Total (incl. direct)	4,093	6,221	18,263	19,448
Previous week:				
Salable	661	1,248	339	998
Total (incl. direct)	2,717	5,598	11,760	18,642

*Including hogs at 31st street.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:		Carcasses	
Week ending Sept. 11, 1948.	9,352	Week ending Sept. 11, 1948.	14,665
Week previous	7,161	Week previous	17,277
Same week year ago	13,879	Same week year ago	18,335
COW:		PORK CURED AND SMOKED:	
Week ending Sept. 11, 1948.	4,544	Week ending Sept. 11, 1948.	1,274,230
Week previous	3,155	Week previous	591,066
Same week year ago	2,694	Same week year ago	1,395,654
WELL:		LARD AND PORK FATS:	
Week ending Sept. 11, 1948.	550	Week ending Sept. 11, 1948.	91,177
Week previous	840	Week previous	75,322
Same week year ago	327	Same week year ago	160,289
VEAL:		LOCAL SLAUGHTER	
Week ending Sept. 11, 1948.	13,004	STEERS:	
Week previous	5,386	Week ending Sept. 11, 1948.	4,098
Same week year ago	13,423	Week previous	3,836
LAMB:		Same week year ago	6,803
Week ending Sept. 11, 1948.	32,751	COWS:	
Week previous	36,568	Week ending Sept. 11, 1948.	371
Same week year ago	35,178	Week previous	767
MUTTON:		Same week year ago	2,565
Week ending Sept. 11, 1948.	2,151	BULLS:	
Week previous	3,554	Week ending Sept. 11, 1948.	431
Same week year ago	5,375	Week previous	791
HOG AND PIG:		Same week year ago	1,298
Week ending Sept. 11, 1948.	3,816	CALVES:	
Week previous	2,848	Week ending Sept. 11, 1948.	11,055
Same week year ago	1,937	Week previous	9,713
PORK CUTS:		Same week year ago	13,959
Week ending Sept. 11, 1948.	2,259,430	HOGS:	
Week previous	1,186,806	Week ending Sept. 11, 1948.	23,839
Same week year ago	1,545,654	Week previous	19,414
BEEF CUTS:		Same week year ago	31,269
Week ending Sept. 11, 1948.	171,662	SHEEP:	
Week previous	180,371	Week ending Sept. 11, 1948.	32,942
Same week year ago	305,435	Week previous	32,867
VEAL AND CALF:		Same week year ago	40,946
Week ending Sept. 11, 1948.	12,873	COUNTRY DRESSED PRODUCT AT NEW YORK:	
Week previous	3,468	Totalled 4,375 veal and 46 lambs	
Same week year ago	1,427	in addition to that shown above. Previous week: 4,227 veal, 1 hog and 27 lambs. Same week 1947: 4,331 veal, 2 hogs and 70 lambs.	
LAMB AND MUTTON:		†Incomplete.	
Week ending Sept. 11, 1948.	1,302		
Week previous	1,735		
Same week year ago	27,406		

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended September 11 by the USDA showed a continued decrease in all classes of slaughter, except hogs, as compared with a week earlier.

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	4,900	11,035	23,830	32,942
Baltimore, Philadelphia	4,850	1,068	14,944	934
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	10,690	2,736	41,069	9,809
Chicago, Elkhart	18,072	9,381	48,712	19,217
St. Paul-Wis. Group	20,370	13,839	43,028	11,154
St. Louis Area	12,389	9,048	33,333	12,018
St. Paul City	6,974	538	11,519	8,692
Omaha	14,256	1,466	19,229	22,806
Kansas City	16,212	5,123	19,218	16,478
Iowa and So. Minn.	12,825	3,989	72,598	26,910
SOUTHEAST				
	6,475	4,937	10,140	...
SOUTH CENTRAL WEST				
	20,172	10,846	24,370	28,508
ROCKY MOUNTAIN				
	5,829	862	7,161	21,541
PACIFIC				
	14,273	3,524	17,468	24,225
Grand total	168,257	79,612	381,628	235,289
Total week ago	171,716	83,464	381,548	254,615
Total same period 1947	270,943	121,962	517,095	290,178

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during July, 1948—cattle 75.2; calves 66.7; hogs 73.6; sheep and lambs 85.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended September 10	2,139	1,390	5,068
Week previous	2,682	1,629	3,680
Cor. week last year	3,635	1,902	6,064

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SALES MANAGER: Wants position preferably in south or southwest. 16 years' meat experience, 7 years' car route and branch manager. Have set up eight states, branches and car routes. W-241, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT seeks position with medium sized plant. Age 44. Practical experience in all operations. Specialize in manufacturing, curing and sausage. William Hamelster, 306 N. McKinley Ave., Muncie, Indiana. Phone 2-0751.

HELP WANTED

WEST COAST

SPICE SALESMAN

Excellent Opening—Good Commission

Give Age, Experience, References

W-242,

THE NATIONAL PROVISIONER

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Maintenance and Power Plant Supervisor

Progressive eastern packer desires young, aggressive, practical man to direct and control maintenance and power plant work; must have refrigeration experience and executive ability. Excellent future. Write full particulars in first letter. All replies confidential. W-227, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

STOCKINETTE SALESMEN

Two experienced salesmen wanted by well-known stockinette manufacturer. Must have good knowledge of meat field textile requirements. Territories open: New York state, and Detroit and vicinity. Salary and commission. Real opportunity. W-237, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

HELP WANTED

NEW ENGLAND STATES

SALESMAN

Excellent opening for a high grade salesman with a following, to sell our line of seasoning, cures, etc. Write or wire for particulars.

MEAT INDUSTRY SUPPLIERS

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SALESMAN

Excellent opportunity for salesman now contacting meat processors to handle full line seasonings, binders and curing materials, either on full time or as side line. Established business. Territory open—Michigan, including Detroit area. Good commission. Quality products. W-244, THE NATIONAL PROVISIONER, 740 Lexington Avenue, New York 22, N.Y.

Wanted Rendering and Tankhouse Foreman

To take full charge of operating rendering and tankhouse departments. W-192, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SAUSAGE FOREMAN

Want capable, experienced sausage man who can handle large production all types sausage, hams, specialties, etc. Must be sober and industrious. Union labor. State age, family status and give references. Plant located in middle west. W-222, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MARGARINE PLANT operator with experience wanted to start up and operate new margarine plant in the south. Must have laboratory training as well as plant operating experience. In your reply state age, previous experience, training, if now employed and in what capacity. Write R.P. 245, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Sales Representatives

Calling on meat packers and sausage manufacturers to handle the fast growing line of E P C O seasonings, emulsifiers, cures and binder. Write direct to Essential Products of Cleveland, Inc., 4647 Broadway, Cleveland 4, Ohio.

Large eastern independent processor wants man to take complete charge of the manufacture of all sausage products and canned meats. Excellent opportunity for the right man. State full qualifications and give references. Write to W-235, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

BEEF MAN wanted by eastern packer. Must be fully qualified to take complete charge of meat cooler, including small stock. Prefer ability to sell out and purchase live animals in addition as season demands. Write W-179, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

WANTED: By Minnesota independent packer, man to take charge of beef sales. Must be aggressive and have thorough knowledge of beef grades and be able to furnish good references. State qualifications and salary. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES SPECIALIST experienced in canned meat sales wanted by leading concern with national distribution and national advertising. Reply to W-230, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE BUYER: For southwest, must be experienced as a buyer for slaughtering operations. Able to judge intelligently grades and yields. Give full details of past experience in letter which will be held in the strictest confidence. W-246, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GENERAL MANAGER wanted for small middle-west plant. Must have experience in livestock, purchasing, plant operations and sales. Give full particulars as to experience and starting salary. W-248, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced man to take charge of edible and edible rendering department in medium sized mid-western packing plant. Write, stating age, experience, etc. W-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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FOR SALE—Chicago—first class Food Processing building, 35,000 sq. ft. building area with additional adjoining area for parking or additional building. CJ Switchtrack one block. Fireproof, reinforced concrete—3 floors and basement. Contains 2,000 sq. ft. freezer and cooler space. Two 50 HP high-pressure oil-fired boilers. Presently equipped meat canning, sausage manufacturing equipment. Low taxes and insurance rates. Price \$220,000; replacement cost \$300,000. Contact H. E. Staffel, 500 N. Dearborn St., Chicago, Ill.

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8123—U. S. BACON SLICER: #150-B, with shingling conveyor, recond. & guar.....	850.00
8111—BAKE OVEN: Superior, Style OR 38, Ser. #22, complete with motor drive.....	1500.00
8087—VACUUM MIXER: #3 John E. Smith Co., complete with 7 1/2 HP motor and starter.....	1000.00
8086—MEAT GRINDER: #815X, Cincinnati Butcher, with 25 HP motor and starter.....	1500.00
8083—MEAT GRINDER: Boss #A255, complete with motor.....	1000.00
8075—MEAT GRINDER: #276, Enterprise, belt drive, no motor.....	200.00
8092—GRINDER: NEW, 1 HP Regal, in original crate.....	425.00
8093—GRINDER: Enterprise, complete with 7 1/2 HP motor, new feed hopper and feed screw, never used, with 3 sets of knives & plates.....	565.00
8076—ICE CRUSHER: #S176X Cincinnati Butchers, with 1 HP motor.....	100.00
8129—HEAD CHEESE CUTTER: Randall, hand power operated, grooved drum & new circular knives.....	50.00
8131—STUFFER: (3), Randall 300 \pm cap., as is, each.....	250.00
8081—USAGE STUFFER: (2), 150 \pm Oppenheimer, #204 & 281, each.....	150.00
8097—STUFFER: 200 lb. Randall, with new air compressor, combination unit, with air tank, motor, guar.....	750.00
8098—STUFFER: Randall 300 lb., with 2 stuffing cocks, 2 sets of stuffing tubes, reconditioned.....	595.00
8099—MIXER: Buffalo, #2, completely recond., with 5 HP motor.....	550.00
8100—MIXER: Boss #230, completely recond., 10 HP.....	600.00
8120—SMOKE-MASTER: Buffalo, complete with hopper, feed screw, blower and motor.....	335.00
8101—LINKERS: (3) Red-hot Sausage, each.....	350.00

Rendering and Lard

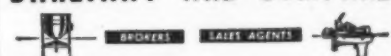
8113—HOG: NEW, never used CRB, M&M, RH hog, with roller bearings, motor drive and motor, extra set of knives.....	\$2500.00
8105—COOKER: NEW, Jordan 3'x3', with motor.....	2000.00
With percolator pan.....	2150.00
8106—COOKER: 4'x7', completely rebuilt with new motor drive, guar. as perfect as new.....	2500.00
8107—BONE CRUSHER: Waste Saving, with 15 HP motor.....	1250.00
8108—HYDRAULIC CURB PRESS: Thomas-Albright, 10" piston, with vert. hyd. pump attached to press driven by motor, with motor.....	1500.00
8115—LARD PACKAGE FILLING MACHINE: Harrington double compound outlet completely reconditioned; works in conjunction with Lard Roll #8114.....	375.00
8116—HASHER & WASHER: Combination Unit, hasher complete with 39 saws, new 30'x8" perforated cylinder, with 15 HP motor; entire frame with the drive is new. The hasher is recond. & guar. as good as new.....	1825.00

Miscellaneous

8110—CALF HEAD INSPECTION TRUCK: Boss, capacity 10 heads.....	\$ 125.00
8082—BONE & TOOTH REMOVER: #100 Ethmoid, Ross without motor.....	500.00
8091—MEAT SAW: Jim Vaughan, 1 HP elec., complete with moving table, recond.....	245.00
8102—DEHAIRER: NEW, Jordan, motor power delivery of hog from scalding tub to machine and motor power discharge, with 10-6 point stars, 60 belt scrapers.....	1000.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

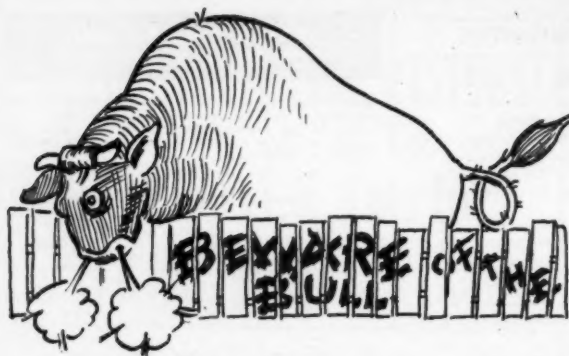
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SPECIALISTS

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From the proprietor of Golf Book Service in Elmhurst, L. I., who did not finish his letter and so neglected to give his name, comes a comment on the review of Edward N. Wentworth's "American Sheep Trails" (Iowa State College Press). Sheep, it seems, always have been prominent in the history of golf. At one time they were used to mow the greens. They may even be responsible for the invention of golf. The writer quotes from Sir W. G. Simpson's "The Art of Golf," as follows:

"A shepherd telling his flock would often chance upon a round pebble and, having his crook in his hand, he would strike it away. . . . Once on a time (probably) a shepherd, feeding his sheep upon a links—perhaps those of St. Andrews—rolled one of these stones into a rabbit scrape. 'Marry,' quoth he, 'I could not do that if I tried.' . . . Our friend hailed another to witness his endeavor. 'Forsooth that is easy,' said the friend, and, trying, failed. They now searched the gorse for as many round stones as possible. . . . Having deepened the rabbit scrape so that the ball might not jump out of it, they set themselves to practice putting. . . . The stronger but less skilful shepherd, finding himself worsted at this amusement, protested that it was a fairer test of skill to play for the hole from a considerable distance. . . . They had at first called it 'putty,' because the immediate object was to putt the ball into the hole or scrape, but at long distance what we call driving was the chief interest, so the name was changed to 'go off' or golf."

While the shepherds were engaged, the sheep strayed off, so they hit on the device of a circular course of holes so they could play and tend sheep at the same time. Mr. Wentworth seems to have overlooked this phase of sheep raising, as far as we can learn, but it is one of very few that escaped him.



No matter how you sliced it, Nick Boliaris of Chicago, said it still came out bologna. He thought it was pretty nice when a customer offered to slice some bologna he had ordered on Nick's butcher shop slicer. Midway through the chore, the customer nodded to a companion. They pulled a gun and escaped with five hundred bucks.



That's what the sign said—Cobb's Mills, an eating place in Connecticut, has a special kind of ham known as right siding ham. When pressed as to details the restaurant admitted somewhat sheepishly that the hams are from a special breed of hogs, trained to lie on their left sides, thus allowing the right side to become more tender. Natives indulging in the taste test said they couldn't tell the difference. To which the restaurant's manager replied that a couple of left sides must have sneaked in by mistake.



It is reported from Sumas, Wash. that a donkey named Moak on the farm of Henry Verimeer is useful at cow calling time. Moak lets out a few lusty brays and the cows come home.

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